

LUNCH TABLE D'HÔTE

APPETIZER

MIXED CHERRY TOMATO SALAD, STRAWBERRIES, BUFFALO MOZZARELLA, BALSAMIC GLAZE

OR

ZUCCHINI FLOWERS STUFFED WITH RICOTTA, TOMATO COULIS, PARMIGIANO CREMA

OR

PENNETTE WITH GARLIC, ANCHOVIES, CHILLI PEPPERS, MACCHIATTO

INTERMEZZO

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE **+18**

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

LINGUINE ALLE VONGOLE, GARLIC, WHITE WINE, CHILLI FLAKES
31

OR

RISOTTO WITH MUSHROOMS, PANCETTA, AND SEARED CANADIAN SCALLOPS
39

OR

ROASTED GRAIN-FED CHICKEN SUPREME, LEMON SAUCE, AND ARTICHOKE
36

OR

ALASKAN BLACK COD, SHELLFISH BISQUE, CANNELLINI BEANS
45

OR

BUTCHER'S CUT OF THE DAY
49

COFFEE & TEA INCLUDED