

LUNCH TABLE D'HÔTE

APPETIZER

RED BEET SALAD, GORGONZOLA CHEESE, CRUMBLES WALNUTS, BALSAMIC GLAZE

OR

BEEF CARPACCIO, ARTICHOKE, PARMIGIANO REGGIANO, VAL PARADISO EXTRA VIRGIN OLIVE OIL

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

LINGUINI VONGOLE VERACI, GARLIC, PARSLEY, ANCHOVIES, WHITE WINE, TOMATO PULP
29

OR

ROASTED CHICKEN BREAST, CAPERS, LEMON, CRISPED LEAKS, YUKON GOLD MASHED POTATOES, RAPINI
34

OR

RISOTTO, SHRIMP, CRAB CLAWS, GREEN PEAS, BASIL INFUSED OIL
39

OR

ROASTED VEAL CHOP, PORTO REDUCTION, FRENCH SHALLOTS
44

OR

WHITE FISH OF THE DAY
MP

COFFEE, TEA INCLUDED