

LUNCH TABLE D'HÔTE

APPETIZER

FRIED CALAMARI WITH SPICED MAYONNAISE

OR

TRADITIONAL CAESAR SALAD, CRISPY IBÉRICO HAM, PARMIGIANO REGGIANO

OR

MOZZARELLA DI BUFALA VINE RIPED TOMATOES, AVOCADO

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

BUCATINI ALL'AMATRICIANA, GUANCIALE, ONIONS, PECORINO
31

OR

MEZZI RIGATONI, POMODORO, BASILICO, MASCARPONE, OLIO DI BASILICO
34

OR

RISOTTO WITH MIXED WILD MUSHROOMS, GRILLED LAMB CHOPS, ROSEMARY WHITE WINE JUS
39

OR

ROASTED BLACK COD, ANCHOVIES, GARLIC, CAPERS, WHITE WINE,
TOASTED SEASONED BREADCRUMBS
45

OR

JUNIOR-CUT RIBEYE, PEPPERCORN SAUCE, FRENCH FRIES
49

COFFEE OR TEA INCLUDED