

LUNCH TABLE D'HÔTE

APPETIZER

ROASTED SWEET LONG PEPPERS, GORGONZOLA & WALNUTS

OR

BEEF CARPACCIO, PARMIGIANO REGGIANO, ARTICHOKE, VINO COTTO

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

MEZZI RIGATONI TOMATO & BASIL, MOZZARELLA DI BUFALA
31

OR

LUMACHE WITH SHRIMP, VODKA, PEPPERCORNS, GREEN ONIONS, AND SAN MARZANO
TOMATOES, IN A LIGHT CREAM SAUCE
34

OR

SAFFRON RISOTTO, GRILLED BEEF MEDALLIONS, GRANA PADANO, BAROLO REDUCTION
39

OR

GRILLED LAMB CHOPS, PITTED BLACK OLIVES, GARLIC, ROSEMARY,
BAKED POLENTA, BROCCOLINI
44

OR

FISH OF THE DAY WITH CHANTERELLE MUSHROOMS
49

COFFEE OR TEA INCLUDED