

LUNCH TABLE D'HÔTE

APPETIZER

GRILLED OCTOPUS SALAD, CARA CARA ORANGES, FENNEL, ARUGULA

OR

PERSIMMON KAKI CARPACCIO, BURRATTINA, CRISPED JAMON IBERICO

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+36**

MAIN COURSE

MEZZI RIGATONI, VEAL RAGU, PORCINI MUSHROOMS, PARMIGIANO REGGIANO

29

OR

LINGUINI FINI, LOBSTER MEAT, GARLIC, WHITE WINE, FRESH CHILLIES, BASIL OIL

34

RISOTTO MILANESE, ROASTED LAMB CHOPS, GREEN PEAS, NATURAL JUICES INFUSED WITH RED WINE

39

OR

GRILLED BRANZINO, MEDITERRANEAN FLAVOURS BROCCOLI RABE, ROASTED SWEET PEPPERS

39

OR

CANADIAN PRIME RIBEYE, YUKON GOLD MASHED POTATOES, BAROLO REDUCTION

49

COFFEE, TEA INCLUDED