

LUNCH TABLE D'HÔTE

STARTER

GRILLED VEGETABLES, GORGONZOLA CHEESE, TOASTED PECANS

OR

LOCAL FUOCO MOZZARELLA DI BUFALA, FIGS, BALSAMIC GLAZE

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

BURRATA-FILLED RAVIOLI, SAN MARZANO PASSATA, BASIL OIL,
PARMIGIANO REGGIANO SHAVINGS

31

OR

ROASTED CHICKEN SUPREME, YUKON GOLD MASHED POTATOES,
CHANTERELLE MUSHROOMS

36

OR

LINGUINI FINI, LOBSTER MEAT, GARLIC, ANCHOVIES, CHILLIES,
FRA DIAVOLO TOMATO SAUCE

39

OR

WHITE FISH OF THE DAY, LEMON, CAPERS, AND PINE NUTS

44

OR

OVEN ROASTED LAMB CHOPS, BAKED POLENTA, PITTED BLACK OLIVES,
CHERRY TOMATOES, THYME & ROSEMARY

46

COFFEE OR TEA INCLUDED