

# LUNCH TABLE D'HÔTE

## APPETIZER

---

POLENTA-CRUSTED FRIED CALAMARI, SPICED BOMBA MAYO

OR

ASIAN CRUSTED SEARED TUNA SALAD, ORANGE, FENNEL, POMEGRANATE

OR

SOUP OF THE DAY

## INTERMEZZO

---

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

## MAIN COURSE

---

BURATTA STUFFED RAVIOLI, BUTTER AND SAGE SAUCE WITH CRISPED PANCETTA  
**32**

OR

RISOTTO WITH WITH PROSCIUTTO DI PARMA, GREEN PEAS, SPINACH, PARMIGIANO REGGIANO  
**34**

OR

BRAISED SHORT RIBS, YUKON GOLD MASHED POTATOES, PEARL ONIONS, RAPINI  
**36**

OR

ROASTED BRANZINO, CRABE CLAWS, SAFFRON PROSECCO SAUCE, CRISPED LEEKS  
**44**

OR

SEARED DUCK BREAST, GLAZED CHERRIES, PORTO REDUCTION  
**41**

COFFEE, TEA INCLUDED