

LUNCH TABLE D'HÔTE

APPETIZER

TUNISIAN OCTOPUS CARPACCIO, MEDITERRANEAN FLAVOURS, VINO COTTO

OR

ROMAINE , RADICCHIO, ENDIVE LEAVES, CRISPED PARMA PROSCIUTTO, PARMIGIANO SHAVINGS

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

CAVATELLI VEAL RAGU MONTANARO

32

OR

RISOTTO WITH CHANTERELLES MUSHROOMS, SEARED CANADIAN SCALLOPS, GREEN PEAS

38

OR

VEAL SCALOPPINI SALTIMBOCCA ALLA ROMANA

39

OR

ROASTED ICELANDIC BLACK COD, PITTED BLACK OLIVES, CAPERS , PINE NUTS, CARAMELIZED PEARL ONIONS

49

OR

GRILLED LAMB CHOPS. CHIMMICHURRI, CHERRY GRAPE TOMATOES

43

COFFEE, TEA INCLUDED