

LUNCH TABLE D'HÔTE

APPETIZER

PUNTARELLE SALAD, MIXED GREENS, ROMAINE, ANCHOVY VINAIGRETTE,
SEASONED BREAD CRUMBS

OR

GRILLED PINEAPPLE, BURRATA, JAMON IBERICO

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

RICOTTA GNOCCHI, TOMATO & BASIL , PECORINO CHEESE
29

OR

LINGUINI PESTO, SAUTEED SHRIMP, BASIL OIL
34

OR

RISOTTO, FRESH CLAMS, SCALLOPS, CRISPED LEEKS
34

OR

ROASTED CHICKEN SUPREME, YUKON GOLD MASHED POTATOES, MARSALA REDUCTION
36

OR

PAN SEARED FILET MIGNON, MELTED GORGONZOLA CHEESE, RED WINE REDUCTION
49

COFFEE, TEA INCLUDED