

TABLE D'HÔTE | LUNCH MENU
SEPTEMBER 3 - 6

APPETIZER

ARANCINI WITH PEAS AND MOZZARELLA, FONDUTA PARMIGIANO

OR

CARPACCIO DE FIGS, SERRANO HAM, SCAGLIA DI PARMIGIANO,
VINO COTTO

INTERMEZZO +18

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE

MAIN COURSE

CAVATELLI RAGÙ BOLOGNESE, PECORINO ROMANO
29

OR

AGNOLOTTI FILLED WITH RICOTTA, PANCETTA, ONIONS, BASIL PESTO
WITH HAZELNUTS
34

OR

SALMON TARTARE WITH AVOCADO, SMOKED SALMON AND GRILLED SHRIMP
35

OR

PAN SEARED BRANZINO, CAPERS, TOASTED PISTACHIO
44

OR

JUNIOR RIB EYE STEAK, YUKON GOLD MASHED POTATOES,
SAUTEED KING MUSHROOMS
47

COFFEE, TEA INCLUDED