

LUNCH TABLE D'HÔTE

APPETIZER

TRI-COLOUR CHERRY TOMATO SALAD, WATERMELON, BURRATA, BALSAMIC GLAZE

OR

ASPARAGUS WRAPPED IN PARMA PROSCIUTTO, SERVED WITH PARMIGIANO CREAM AND
A POACHED EGG

OR

CAVATELLI WITH GARLIC & OLIVE OIL, CHILI, ITALIAN SAUSAGE, RAPINI, PECORINO

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

LINGUINI FINI, SHRIMP, ANCHOVIES, BABY ARUGULA, SAN MARZANO TOMATOES
31

OR

BRAISED BEEF SHORT RIB RAVIOLI, VEAL REDUCTION, BLACK TRUFFLE
36

OR

VEAL SCALOPPINI, ROASTED EGGPLANT, BASIL, MELTED BUFFALA MOZZARELLA
39

OR

GRILLED MEDITERRANEAN SEABASS, SALSA VERDE , SEASONAL VEGETABLES
46

OR

BUTCHER'S CUT OF THE DAY, PEPPERCORN SAUCE, YUKON GOLD MASHED POTATOES
49

COFFEE & TEA INCLUDED