

LUNCH TABLE D'HÔTE

APPETIZER

SEASONAL GREEK FIGS, MOZZARELLA DI BUFFALA, IBERICO HAM BALSAMIC GLAZE

OR

FENNEL SALAD WITH CARA CARA ORANGES, GRILLED TUNISIAN OCTOPUS

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

LINGUINI WITH WILD MUSHROOMS, CHANTERELLES, PARMIGIANO REGGIANO
31

OR

RISOTTO WITH ASPARAGUS, CRAB CLAWS, SCALLOPS, BASIL OIL
35

OR

BREADED CHICKEN BREAST ALLA PARMIGIANA
39

OR

TUNA CRUDO AND SHRIMP COCKTAIL TOWER PLATE
44

OR

ROASTED PRIME FILET MIGNON MEDALLIONS, PEPPERCORN SAUCE
49

COFFEE OR TEA INCLUDED