

LUNCH TABLE D'HÔTE

APPETIZER

GRILLED VEGETABLES, BURRATA, BALSAMIC GLAZE

OR

GRILLED OCTOPUS SALAD, FENNEL, AND ARUGULA , CITRUS VINAIGRETTE

OR

SOUP OF THE DAY

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

MEZZI RIGATONI, PANCETTA, MUSHROOMS, TOMATO SAUCE, CREAM

31

OR

LINGUINI FRA DIAVOLO, SAUTEED SHRIMP, LIGHTLY SPICED TOMATO SAUCE

34

OR

RISOTTO WITH SPINACH, ASPARAGUS, SEARED SCALLOPS

38

OR

ROASTED BLACK COD, PORCINI MUSHROOM SAUCE, YUKON GOLD MASHED POTATOES, RAPINI

44

OR

6 OZ FILET MIGNON, RED WINE REDUCTION, ROASTED FINGERLING POTATOES, RAPINI

49

COFFEE, TEA INCLUDED