

TABLE D'HÔTE | LUNCH MENU
JULY 30 - AUGUST 2

APPETIZER

PEACH, BURRATINA, CRISPY PROSCIUTTO CHIPS,
VINO COTTO GLAZE

OR

WATERCRESS, RADICCHIO, ENDIVES, GORGONZOLA,
CARAMELIZED PECANS

INTERMEZZO

FRESHLY SHUCKED OYSTER
+3

MAIN COURSE

SPAGHETTI WITH PANCETTA, ONION, PEAS AND PECORINO CHEESE
29

OR

PACCHERI PASTA, LOBSTER MEAT, SAN MARZANO TOMATOES
AND SPINACH
34

OR

RISOTTO WITH PORCINI MUSHROOMS, GRILLED ANGUS BEEF TENDERLOIN,
MARSALA REDUCTION
39

OR

GRILLED BRANZINO, BRAISED LENTILS, TOMATO CHUTNEY,
ROASTED CAULIFLOWERS
46

OR

MILK FED VEAL CHOP, CRISPY LEEKS, PORTO SAUCE
52

COFFEE, TEA INCLUDED