



# LUNCH

## SALAD 10.

Market Greens  
*chef's selection of herbs, shallot red wine vinaigrette*

Caesar  
*romaine lettuce, whole grain mustard, anchovy, parmigiano, garlic croutons*

Tomato Salad  
*feta cheese, red onion, 11 year aged balsamic*

Burrata  
*homemade burrata cheese, asparagus purée, fresh tomato, basil, aged balsamic*

## SOUP 10.

Zuppa di Mais  
*chilled corn soup, grape tomatoes, basil oil*

## APPETIZERS 12.

Bruschetta Tradizionale  
*fresh diced tomatoes, basil, extra virgin olive oil*

Warm Asparagus  
*pouched egg, hollandaise sauce*

Grilled Vegetable Platter  
*chef's daily selection*

Tartare di Salmone  
*salmon, avocado, pickled cucumber, shaved fennel, ginger aioli*

Cozze  
*mussels, fennel, white wine or tomato sauce*

Octopus  
*eggplant caviar, smoked paprika, baby arugula*

MIMOSA 8. / BELLINI 9. / BLOODY MARY 10.

## PASTA

Spaghetti al Pomodoro 13.  
*homemade fresh tomato sauce, shavings of parmigiano, fresh basil buffalo mozzarella Add \$6*

Ravioli di Ricotta 15.  
*swiss chard, cherry tomatoes, butter, lemon*

Pappardelle con Funghi 16.  
*mixed wild mixed wild mushrooms, truffle oil*

(Vegan) Risotto Primavera 15.  
*arborio rice, chef's daily selection of vegetables*

Tagliatelle Frutti di Mare 18.  
*shrimp, squid, manila clams, garlic and oil*

Gnocchi All'Aragosta 18.  
*lobster meat, grape tomatoes, basil*

## SECONDI

Red Snapper 23  
*fregola, zucchini, tomato-shrimp broth*

Bacalà Atlantico 19  
*codfish, corn-tomato-leek fricassea*

Pollo Organico Arrostito 21  
*roasted chicken, creamy polenta, cipollini onions, english peas, marsala reduction sauce*

Petto di Anatra 28  
*duck breast, parsnip purée, tokyo turnips, green peppercorn-armagnac jus*

Bistecca Grigliata 32  
*skirt steak, heirloom carrots, mashed potatoes, shallot-red wine jus*

## CONTORNI 8.

Sautéed Spinach, Garlic and Oil  
Green Beans, Toasted Almonds  
Roasted Fingerling Potatoes  
Soft Polenta and Mushrooms