



## LUNCH A LA CARTE

### **CHARCUTERIE E FROMAGGIO**

\$11 per selection – Accompanied with Pickled Vegetable, Crostini, Chutney

Prosciutto di Parma  
Soppressata  
Bresaola  
Salami  
Cacciatore Salsiccia  
Capicola

Gouda, Beemster NE  
Gorgonzola, IT  
Pecorino Romano, IT  
Oveja Con Trufa, ESP  
Bella Vittano, Wisconsin USA  
Brie De Meaux FR

### **ANTIPASTI**

Zuppa Del Giorno M/P

Castelvetro Olives, Artichoke, Orange, Sumac 11

Sweet Potato & Zucchini Fritters, Dill, Cucumber, Yogurt 17

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 23

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted Red Pepper Coulis 25

Sous Vide Moroccan Octopus, Cherry Tomato, Lemon, Pine Nut, Eggplant Puree 29

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce 19

Italian Burrata, Heirloom Tomato, Roasted Red Beet, Candied Walnut, Red Beet Vinaigrette 23

Arugula, Fig, Pecorino, Bartlett Pear, Maple Sherry Vinaigrette 16

**\*Add Chicken Breast 15 \*Add Tiger Shrimp (3) 16 \*Add Salmon 17**

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing 17

**\*Add Chicken Breast 15 \*Add Tiger Shrimp (3) 16 \*Add Salmon 17**

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette 25

### **PIZZA (8 inches)**

Sliced Prosciutto, Peperonata, Fig, Honey 25

Duck Confit, Caramelized Onion, Pear, Goat Cheese 25

Wild Mushroom, Truffle Oil, Fontina Cheese, Arugula 25

Burrata, Pomodoro Sauce, Basil, Balsamic Reduction 25

*Executive Chef: Eric Bucher & Chef: Hassan Pradhan*

## **PASTA E RISOTTI**

*Gluten Free Pasta Available*

Classic Bolognese, Pappardelle 28

Cacio e Pepe, Linguini 21

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce 30

Butternut Squash Ravioli, Crispy Sage, Saffron Cream Sauce 34

Linguini, Pan Seared Diced Atlantic Salmon, Zucchini, Cherry Tomato, Caper, Rose Sauce 24

Pappardelle, Pan Seared Chicken Tender, Wild Mushroom, Truffle Oil, Arugula,  
White Wine Cream Sauce 23

Linguini, Shrimp, Calamari, Mussel, Black Olive, Cherry Tomato, Caper, Coconut Seafood Bisque 36

Truffled Wild Mushroom Risotto 26

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond, Garlic, Basil Pesto  
(Vegan & Gluten Free) 26

## **PIATTO PRINCIPALE**

Pan Seared Atlantic Salmon, Brussel Sprout, Heirloom Carrot, Butternut Squash Puree 33

Grilled Branzino, Lemon, Rapini, Salsa Verde 48

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange 48

Grilled Australian Rack of Lamb, Brussel Sprout, Truffled Wild Mushroom Risotto, Madeira Jus 73

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce 33

Choice of:

Grilled 8 oz Tenderloin 57 / 10 oz Striploin 48 / 12 oz Ribeye 62

Grilled Zucchini, Heirloom Carrot, Roasted Yukon Potato, Madeira Jus

## **CONTORNI**

13

Wild Mushroom, Truffle Oil

Roasted Yukon Potato, Lemon, Salsa Verde

Roasted Brussel Sprout, Crispy Prosciutto

Truffle Parmesan Frites

*Executive Chef: Eric Bucher*

*Chef: Hassan Pradhan*

*note: one check per table, gratuity of 18% will be applied to parties of 6 or more and advise your server of any allergies*