

**BLÜ**  
RISTORANTE & LOUNGE  
**\$36 LUNCH PRE FIXE**

**FIRST COURSE**  
Zuppa Del Giorno

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

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce

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

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

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted  
Red Pepper Coulis **(Add \$3)**

**SECOND COURSE**  
Classic Bolognese, Pappardelle

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped  
Ricotta, Tomato Marsala Sauce **(Add \$6)**

Cacio e Pepe, Linguini

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

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

Grilled Chicken Breast, Gem Lettuce, Parmesan, Olive Crumble,  
Focaccia Crouton, Prosciutto, Caesar Dressing

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond,  
Garlic, Basil Pesto *(Vegan)*

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

Burrata Pizza, Pomodoro Sauce, Basil,  
Balsamic Reduction **(Add \$3)**

Grilled Branzino, Grilled Lemon, Rapini,  
Salsa Verde **(Add \$14)**

**THIRD COURSE (Add \$6)**  
Pistachio Tiramisu

Affogato, Vanilla Gelato

Pineapple Coconut Panna Cotta

Sorbet of the Day

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RISTORANTE & LOUNGE  
**\$36 LUNCH PRE FIXE**

**FIRST COURSE**  
Zuppa Del Giorno

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

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro  
Sauce

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

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

Grilled Calamari, Caper Berry, Black Olive, Peperonata,  
Roasted Red Pepper Coulis **(Add \$3)**

**SECOND COURSE**  
Classic Bolognese, Pappardelle

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom,  
Whipped Ricotta, Tomato Marsala Sauce **(Add \$6)**

Cacio e Pepe, Linguini

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

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

Grilled Chicken Breast, Gem Lettuce, Parmesan, Olive  
Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Zucchini Pasta, Sundried Tomato, Spring Green Pea,  
Almond, Garlic, Basil Pesto *(Vegan)*

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

Burrata Pizza, Pomodoro Sauce, Basil,  
Balsamic Reduction **(Add \$3)**

Grilled Branzino, Grilled Lemon, Rapini,  
Salsa Verde **(Add \$14)**

**THIRD COURSE (Add \$6)**  
Pistachio Tiramisu

Affogato, Vanilla Gelato

Pineapple Coconut Panna Cotta

Sorbet of the Day

