BLÜ
RISTORANTE & LOUNGE

$36 LUNCH PRIX FIXE

FIRST COURSE
Zuppa Del Giorno

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

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce

Arugula, Cranberry, Goat Cheese, Apple, Puffed Quinoa, Prosecco Emulsion

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, Olive, 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, Grilled Zucchini, 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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Sorbet of the Day