

LUNCH MENU

Lunch Hours: 11 am to 2 pm
Tuesday thru Saturday

refreshing sips...

Blue Angel - 11

fresh muddled blueberries, blueberry vodka, blue curacao, simple syrup.

Red Angel - 11

fresh muddled raspberries, raspberry vodka, Fresita

Coffee Dream - 11

coffee, sugar, milk, baileys

Aperol Spritz - 11

Aperol, white wine, club soda



Add chicken \$5

Add Shrimp \$5

Add Crab Meat \$5

Add Beef \$8

for the table

Multi-colour tomato Bruschetta, fresh burrata cheese, toasted rosemary bread. 9

Imported Italian cured meats and signature gourmet cheeses. 18

Marinated olives. 5

Melon and pineapple with prosciutto di Parma and arugola. 12

Spaghetti squash cassarole "pizzaiola style." 11

Snow pea with pancetta & balsamic, fresh ricotta cheese. 11

"Frichöi" - Foie Gras potato croquette. 15
(also available vegetarian)

Beef tenderloin carpaccio, arugola, horseradish mustard dressing. 12

Shaved steam octopus, crushed olives, watercress, orange and tomato zabajon. 13

salads

Carrot & parsnip, avocado salad, crunchy seeds, aged ricotta pancetta-caper citrus dressing. 13

Roasted vegetable salad asparagus, kabocha squash, snap pea, cannellini beans and Gorgonzola dolce. Champagne dressing and candied walnuts. 13

Simple salad, like in Italy

Just leaves, radish and roots, great balsamic and tuscan extravirgin olive oil. 9

pasta

Whole wheat fettuccine, wild mushrooms, radicchio, brussel sprouts, parmesan, thyme and farm egg. HALF 10 | FULL 17

Orecchiette, crab meat, corn, asparagus delicate sauce. HALF 11 | FULL 19

Calamarata di gragnano with fava bean puree, cerignola olives and Santa Barbara prawns. HALF 10 | FULL 19

Penne, sauteed escarole, spicy sausage, black olives, pinenuts & raisin, focaccia breadcrumb. HALF 10 | FULL 15

Ravioli stuffed with braised beef & spinach in a mushroom Marsala wine sauce. HALF 11 | FULL 15

Tagliolini, littleneck clam meat, oven roasted tomato, white wine sauce. HALF 10 | FULL 18

Nettles potato gnocchi al sugo, burrata and pesto, cashew. HALF 9 | FULL 14

Mint pappardelle alla bolognese, piave vecchio cheese. HALF 9 | FULL 17

fish & meat

Mediterranean sea bass filet, cooked on a cedar wood plank and finished with citrus and tomato crust 18

Pan-seared Salmon, barley & quinoa, vegetable chopped salad, Sonoma goat cheese 18

Bread dough wrapped beef tenderloin "alla Caprese", basil sauce. 20

Veal Scaloppine, lemon prosecco sauce, kale sprout and creamy leeks polenta. 19

Chicken paillard with roasted baby vegetables, lettuce gem, Pancetta-caper citrus dressing. 16

AVAILABLE...

Whole Wheat Penne | Gluten Free Bread | Gluten Free Penne

Please notify your Server if you have any Food Allergies. | We do not split plates but are happy to serve family style.