

Lunch Prix Fixe

Two Courses: \$38 ~ Three Courses: \$45

Daily specials are also available but, are not included in the Prix-Fixe

ANTIPASTI

ZUPPA DEL GIORNO

Soup of the Day

CARPACCIO DI MANZO

Beef carpaccio with pickled onions, capers and arugula

INSALATA PRIMAVERILE

Wild arugula, baby butter lettuce, celery, mint, chives, served with mixed radishes, goat cheese and olive oil, finished with anchovy croutons

BURRATA CON BIETOLA ARUGULA É VINO ROSSO

Burrata salad served with beets and arugula, finished with red wine reduction and sea salt

MISTICANZA DI VERDURE CON NOCCIOLE E PECORINO

Boston lettuce, baby arugula, frisee, radicchio, toasted hazelnuts and pecorino cheese finished with a hazelnut vinaigrette

INSALATA TIEPIDA DI CALAMARI CON VEGETALI DI STAGIONE, CIPOLLINE E FUNGHI

Sautéed calamari salad with mixed vegetables, cipollini onions and mushrooms

COZZE ALLA CARAVAGGIO

Prince Edward Island mussels with garlic and fresh tomato sauce

MAIN COURSES

SPAGHETTI ALLA CARBONARA CON UOVA DI QUAGLIA

Spaghetti carbonara made with quail eggs and bacon

PACCHERI CON POMODORINI DI PACHINO

Paccheri with cherry tomatoes and fresh basil

PAPPARDELLE ALLA BOLOGNESE CON PISELLI E FUNGHI

Pappardelle pasta with homemade veal ragu, peas and mushrooms

LINGUINE CON VONGOLE

Linguine with white clam sauce

BRANZINO ALLE ERBE CON PUREA DI BROCCOLI E POMPELMO ROSA

Slow-cooked Branzino flavored with rosemary, thyme, garlic and parsley served with broccoli puree, grapefruit sauce and upland cress

POLLO MILANESE CAPRICCIOSO

Chicken Milanese with arugula and tomato salad

VITELLO TONNATO

DESSERTS

TRIO DI SORBETTO O GELATO

CRÈME BRÛLÉE AL BERGAMOTTO

Bergamot Crème Brulee with Fresh Mixed Berries

LEMON MERINGUE TART