



## **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 DI ARANCIA, FINOCCHIO E CIPOLLA**

Blood orange, fennel, red onions and black olives salad

#### **BURRATA CON BIETOLA ARUGULA É VINO ROSSO**

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

#### **LATTUGA CON ALICI, PINOLI E AGLIO**

Baby Boston salad with garlic, anchovies, and pine nuts;  
finished with sherry 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

### **SCALOPPINE AL LIMONE**

Veal scaloppini in lemon sauce with wild mushrooms

## ***DESSERTS***

### **TRIO DI SORBETTO O GELATO**

### **CRÈME BRÛLÉE AL BERGAMOTTO**

Bergamot Crème Brulee  
with Fresh Mixed Berries

### **LEMON MERINGUE TART**