

# AUTUMN LUNCH MENU

## PER COMINCIARE / TO START

### INSALATA DI CARDONCELLI \$15

Frisée salad, Cardoncelli mushrooms, Caciocavallo cheese, Speck with truffle dressing

### PANELLE \$15

Chickpeas polenta with goat cheese & fine herbs sautéed shrimp

### VERDE \$13

Mesclun, tomato & cucumber salad

### BARBABIETOLE \$13

Roasted red beets salad, Macadamia nuts, mint & caciocotta cheese

### BURRATA \$15

Light smoked creamy cow cheese with grilled asparagus & sundried tomato pesto

### TOMINO \$15

Grilled cow and sheep milk cheese wrapped in smoked prosciutto with roasted red endive

## EVOO TASTING \$18

A selection of 4 Extra Virgin Olive Oils from light to intense fruity paired with small bites



## A SEGUIRE / TO CONTINUE

- ALL PASTAS ARE HOME MADE ON PREMISES, GLUTEN FREE PASTA AVAILABLE -

### FETTUCCINE \$18

Turmeric fettuccine, Cardoncello mushrooms, tomato filet & caciocotta cheese

### GNUDI \$17

Pumpkin & ricotta dumplings with black truffle & amaretto cookie crumble

### CASERECCE \$17

Hand twisted pasta with red onion, pork belly, pecorino cheese and licorice

### AGNOLOTTI \$22

Half-moon shaped ravioli with braised beef in a leeks fondue & Barolo wine reduction

### TAGLIOLINI \$20

Fresh linguine, clams, dill, pepper flakes and tarallo crumble

### SEDANINI \$18

Burnt wheat fresh small tube pasta with Piennolo tomato, sheep milk ricotta & basil

## PER FINIRE / TO END

### SALMONE \$25

Grilled Alaskan salmon with saffron mashed potatoes and roasted leeks

### GAMBERI \$27

Pan seared shrimps served with orzotto pasta & asparagus fondue

### FOCACCIA SANDWICH \$20

Focaccia with tomato, mozzarella & grilled chicken served with French fries

### GUANCIA DI MANZO \$29

Slow braised Wagyu beef cheek, Cardoncelli mushrooms, shallot & black truffle mashed potatoes

### AGNELLO \$33

Grilled Colorado lamb chops, red endive, chestnut, wild onions & wine must

### PETTO DI POLLO \$22

Grilled organic chicken breast served with fingerling potatoes and fine herbs sauce

## CONTORNI / SIDE DISHES \$8

Cardoncelli Mushrooms - Roasted potatoes - Fava beans Purée - Shishito peppers - Asparagus

Executive Chef Massimiliano "Max" Convertini | Chef de cuisine Gianni Palazzo

Before placing your order, please inform us if a person in your party has a food allergy.

Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

For parties of six and more a 20% gratuity will be added