



LUNCH MENU

STARTERS

ZUCCHINI BLOSSOM 16
apricot jalapeno jam

FRIED CALAMARI 17
spicy tomato sauce + chipotle aioli

BURRATA CAPRESE 15
organic heirloom tomatoes + basil + e.v.o.o

PASTAS

WILD MUSHROOM FETTUCCHINI 20
imported Italian porcini mushrooms + touch of cream

SQUID INK SPAGHETTI 26
clams + mussels + prawns + calamari + chilean sea bass
+ fresh tomato sauce + white wine sauce

PACHERRI 20
fennel sausage + roasted tomato + light cream sauce + fresh basil

GNOCCHI POMODORO 20
homemade gnocchi + pomodoro tomato sauce +
topped with burrata + pesto

PAPARDELLE BEEF RAGU 22
slowly braised beef

ENTREES

BONE IN SHORT RIB 32
slowly braised + potato puree + broccoli + Au jus

FISH OF THE DAY 30
Piccata sauce, mashed potato spinach

POLLO CACCIATORA 24
olives + red bell peppers + onions + herbs + tomato sauce