

LUNCH MENU

ANTIPASTI



INSALATA DEL GIARDINO
butter lettuce | wild arugula
radicchio | avocado | carrots
heirloom cherry tomatoes

18

RUCOLA E TREVIGIANO
wild arugula | radicchio trevigiano
shaved Parmigiano Reggiano

18

CARCIOFINI
farm baby
artichokes salad | shaved
Parmigiano Reggiano

28

RIBOLLITA
seasonal vegetable soup
Tuscan olive oil
grilled country bread

20

PARMIGIANA
farm baby eggplant
tomato sauce | mozzarella

30

SHIITAKE E PECORINO
lightly fried Shiitake mushrooms
imported Tuscan truffle
pecorino cheese

26

FRITTO MISTO
baby calamari | shrimp
white fish | lemon
spicy tomato sauce

30

GRIGLIATA DI MARE
baby calamari | scallops | shrimp
mussels | clams
Meyer lemon citronette

34

CRUDO DI PESCE
wild Alaskan king salmon
tartare | ahi tuna tartare

32

POLPETTE
prime beef filet meatballs
spicy tomato sauce

30

CARPACCIO
prime beef carpaccio
fresh wild arugula
parmigiano

30

**SAN DANIELE
BURRATA CAPRESE**
cherry tomatoes | 30 months
aged prosciutto | burrata

32

PRIMI



GNOCCHI BLU
housemade purple potatoes
gnocchi | choice of sauce

32

CACIO E PEPE
spaghetti | pecorino Romano
secret black pepper

30

PORCINI
Acquerello rice
fresh porcini mushrooms

34

VONGOLE
spaghetti | fresh Manila clams
extra virgin olive oil

32

ARAGOSTA
spaghetti | fresh live Maine
lobster | cherry tomatoes sauce

45

SCAMPI E BOTTARGA
spaghetti | New Zealand
langoustines | bottarga
extra virgin olive oil

40

ARRABBIATA
penne | spicy organic
tomato sauce

28

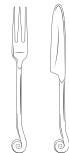
CARBONARA
spaghetti | guanciale | eggs
pecorino Romano
secret black pepper

32

BOLOGNESE
housemade fettuccine
prime beef meat sauce

32

SECONDI



LANGOSTINI
grilled langoustines
Meyer lemon
cherry tomatoes

70

GALLETTO
grilled organic jidori
free range chicken

45

FILETTO CON L'OSSO
12 Oz bone in prime beef filet
peppercorn or porcini sauce

90

~ Served with peewee roasted potatoes and sautéed spinach ~