



BUSINESS LUNCH

3 COURSES PRE FIXE \$30

ANTIPASTI

Pan seared octopus with oyster mushroom, citronette sauce

or

Beef carpaccio with roasted figs shaved grana Padano

or

Soup of the day chef's choice

SECONDI PIATTI

Traditional lasagna Bolognese

or

Roasted organic chicken breast thyme and lemon zest and vegetables

or

Pan seared salmon served with mix green salad

DOLCI

Pistacchio gelato

or

Selection of seasonal fresh fruit

EXECUTIVE CHEF ANTONIO SAVINO

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