



**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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