



LUNCH TASTING MENU

Chef's amuse bouche

Mussels in spicy peppers sauce

Arugula with cherry tomato, walnuts, and grana padano served with prosecco dressing

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Cavatelli with eggplant, cherry tomato and ricotta salata

Or

Risotto with taleggio cheese and mushrooms

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Pan seared wild Scottish salmon served with zucchini scapece, oven dried tomatoes and capers sauce

Or

Hanger steak with peppercorn sauce and truffle fries

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Vanilla panna cotta with mix berries

Or

Fruit salad

\$85

EXECUTIVE CHEF ANTONIO SAVINO