

LUNCH MENU

Thursday to Sunday 12PM / 4PM

FOCACCIA DELLA CASA 7

HOUSE-MADE FOCACCIA, TARALLI PUGLIESI, EXTRA VIRGIN OLIVE OIL, CREMA DI RICOTTA

ANTIPASTI

CROCCHETTE DI POLLO 5 per unit (minimum two per order)

ORGANIC CHICKEN CROQUETTES, JALAPENO MAYO, PARMIGIANO

HOMEMADE BURRATA 30

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CARPACCIO DI SALMONE 24

HOUSE-MARINATED ATLANTIC SALMON, PICKLED ONIONS, PARMIGIANO, LEMON OIL, ARUGULA DRESSING, YUCA CRUNCH

WAGYU STEAK TARTARE 26

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

CHEF'S SELECTION OF SALUMI 22 small / 42 grande

COPPA, CULATELLO, PANCETTA, STRACIATELLA, GNOCCO FRITTO

INSALATE

CESARE SALAD 21

ROMAINE LETTUCE, CROUTONS, PARMIGIANO, ORGANIC CHICKEN, SALSA TONNATA

CHEF'S SALAD 21

PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

PASTA

TONNARELLI CACIO E PEPE 28

PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

TAGLIATELLE AL TARTUFO NERO 44

PARMIGIANO FONDUE, BLACK TRUFFLE

FUSILLONI AL RAGU BOLOGNESE 30

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

SPAGHETTI ALLE VONGOLE 33

MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

SPAGHETTONE AI 4 POMODORI 26

FRESH TOMATO SAUCE MADE OF '4 TOMATOES', BASIL, PARMIGIANO

PACCHERI LOBSTER 42

LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

RIGATONI & CRUDO DI TONNO (DRY PASTA) 33

ANDALUSIAN-STYLE GAZPACHO, RASPBERRY, TUNA TARTARE