



## HAPPY SUMMER LUNCH MENU

### TO START, choice of:

- ITALIAN CHOP SALAD - castelfranco, romaine, kale, ricotta salata, salami, red wine vinaigrette
- CAESAR SALAD - romaine hearts, anchovies, capers, reggiano, crostone

### ENTREE, choice of:

- CAMPO PIZZA - mozzarella, eggplant, zucchini, peppers, mushrooms, rapini
- GNOCCHI - potato dumpling, arugula pesto, reggiano cream, burrata
- FETTUCELLE - egg pasta, classic beef bolognese, shaved parmigiano
- ROASTED HALF CHICKEN - tuscan kale, corn, cherry tomato, cous cous, pan butter sauce add \$12
- \*SALMON - north sea salmon, spaghetti zucchini, plum tomatoes, olives, capers, gremolata add \$10

### DESSERT, choice of:

- VANILLA BEAN GELATO - berries, waffle cone
- TAPIOCA PANNA COTTA - passion fruit sauce, seasonal berries

**\$25 per person**  
**add a glass of white or red wine \$15**

**at the stove**  
angelo auriana  
eduardo perez

**suggesting your wine**  
francine diamond-ferdinandi  
pascal bolduc

**serving you**  
matteo ferdinandi  
paulo duran

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness