



SUMMER LUNCH TASTING MENU

TO START, choice of:

- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- SQUASH BLOSSOMS tempura fried & three cheese filled, calabrian aioli, parsley

ENTREE, choice of:

- CHICKEN PICATTA 10oz mary’s organic chicken, asparagus, romesco \$10
- *SALMON saffron cream, livornese sauce, sauteed spinach \$10
- MARGHERITA PIZZA san marzano tomatoes, fior di latte, oregano
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella

DESSERT, choice of:

- PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato
- TIRAMISU ladyfingers, espresso, marsala mascarpone cream, cocoa powder

\$29 per person

beat the heat! - enjoy a glass of pinot grigio - valdadige, alto adige, italy 2022 \$10

available everyday 11:00am - 2:00 pm

If you want happiness for an hour – take a nap.
If you want happiness for a day – go fishing.
If you want happiness for a year – inherit a fortune.
If you want happiness for a life time – help someone else.

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