



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 BLOSSOM tempura fried & three cheese filled, parsley aioli

ENTREE, choice of:

- MARGHERITA PIZZA san marzano tomatoes, fior di latte, oregano
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- FETTUCELLE basil infused egg pasta, classic beef bolognese, parmigiano reggiano, parsley +\$5
- CHICKEN PICATTA 10oz mary’s organic chicken, asparagus, romesco +\$10
- *SALMON zucchini puree, spinach, brussel sprouts, blistered tomatoes, gremolata +\$15

DESSERT, choice of:

- COCONUT CREME TAPIOCA almond milk, tropical sauce, fresh berries
- PROFITEROLES hot fudge chocolate, whipped cream, vanilla gelato

\$35 per person

exclusive wine pairing	
pinot grigio - barone fini, alto adige, italy 2025	\$10
pinot noir - nielson, california, usa 2023	\$10

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.

available 7 days a week, 11:00 a.m. - 4:00 p.m.

at the stove
angelo auriana
eduardo perez

suggesting your wine
francine diamond-ferdinandi

serving you
matteo ferdinandi
paulo duran

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