



LUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRINGS-\$12

PRIMI

FRIED SQUASH BLOSSOMS, ENGLISH PEA AND GOAT CHEESE FILLING,
BELUGA LENTILS, TOMATOES, LEEKS, PURSLANE
2016 GRUNER VELTLINER, ZUM MARTIN, AUSTRIA

OR

GNOCCHI, RED WINE BRAISED BEEF CHEEK *SUGO*, RADICCHIO,
HORSERADISH ZEST, *PECORINO MOLITERNO*
2015 REFOSK, RODICA, ISTRIA, SLOVENIA

SECONDI

SWISS CHARD *MALFATTI*, BROWNEED BUTTER, SAGE, GRANA PADANO
2016 RACEMO FRASCATI SUPERIORE, L'OLIVELLA,, LAZIO

OR

ROASTED CHICKEN BREAST, FRIED POLENTA, HEN OF THE WOODS,
SUMMER SQUASH, CORN, GRILLED RED ONIONS
2017 VERDECA, MASSERIA LI VELI, PUGLIA

DOLCINI

MAGGESE, *BERGAMO*, RAW GOATS'S MILK, PICKLED MUSTARD SEEDS, FRIED ALMONDS

OR

BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES