



LUNCH TASTING MENU

THREE COURSES-\$30
WINE PAIRINGS-\$12

PRIMI

FARRO VERDE, TOYBOX TOMATOES, ENGLISH CUCUMBER, SEA BEANS,
TOASTED ALMONDS, CANNONAU DRESSING
2015 LUZANO VERDICCHIO DI CASTELLI DEI JESI, MAROTTI CAMPI, MARCHE

OR

HAND CRAFTED *BURRATA*, BLACK MISSION FIGS, RADICCHIO,
EASTER EGG RADISHES, OLIVE PESTO, CROSTINI
2015 MALVASIA DELLE LIPARI, LANTIERI, ISOLA DEL VULCANO

SECONDI

SWISS CHARD *MALFATTI*, BROWNED BUTTER, SAGE, GRANA PADANO
2014 SYLVANER, ABBAZIA DI NOVACELLA, ALTO ALDIGE

OR

GRILLED PORK CHOP, TOMATO, EGGPLANT AND FENNEL *CAPONATA*,
HAZELNUTS, POLENTA, CANNONAU VINEGAR
22013 REBULA, (RIBOLLA GIALLA), KABAJ, GORISKA, SLOVANIA

DOLCINI

ROBIOLA *TRE LATTE*, PIEMONTE, COW, SHEEP AND GOAT'S MILK, RHUBARB *AGRODOLCE*

OR

SGROPPINO, STRAWBERRY-LEMON *SORBETTO*, VANILLA GELATO,
PROSECCO, STRAWBERRIES, *DITTI DI MANDORLE*