



LUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRINGS-\$13

PRIMI

BUTTER BEAN, SQUASH & BROCCOLI SPIGARELLO ZUPPA, OLIVE OIL
~2017 PETITE ARVINE, CAVE DE COMMUNES, VALLE D'AOSTE~

OR

ORGANIC FARRO
BLOOD ORANGE, OLIVES, FRISEE, TOASTED ALMONDS, SHERRY VINAIGRETTE
~2018 BIANCO PROVINCIA DI PAVIA, STEFANAGO, LOMBARDIA~

SECONDI

ROASTED WINTER SQUASH, BROCCOLINI & GOAT CHEESE FRITTATA, KALE SALAD
~2018 FRIULANO, LA BOATINA, FRIULI ISONZO ~

OR

POTATO *GNOCCHI*, MILK BRAISED PORK *SUGO*, BROCCOLI RABE, GRATED HORSERADISH,
PECORINO MOLITERNO
~2017 ROSSO DI MONTEPULCIANO, PODERI SANGUINETO, TOSCANA~

DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE
PISTACHIO BRITTLE, HUCKLEBERRIES, SABA

OR

AFFOGATO, CHOICE OF GELATO: VANILLA, COFFEE, OR CHOCOLATE,
WHIPPED CREAM, ESPRESSO