

SAMPLE CHEF'S TASTING LUNCH MENUS

Chef's signature dishes and daily market options. The menus are a combination of shared courses (served family-style) and guests choice of entree

APERTIVO (family style)

frisceu

vegetable sage fritters, red onions, boston lettuce[Ⓥ]

PRIMO (family style)

mercantino

greens, carrots, celery, apple, radish, pistachio[ⓧ]

carpaccio di manzo

seared beef sirloin, arugula, raspadura,
ligurian extra virgin olive oil[ⓧ]

IL SECONDO (choice of)

market fish

fresh fish of the day

pisarei e verdure

house-made bread dumplings,
seasonal market vegetables, reggiano[Ⓥ]

pollastro

spit roasted mary's chicken, potatoes, market vegetables[ⓧ]

DOLCE (family style)

cannoncini

house made puff horns, vanilla cream,
tart cherry marmalade, pistachios[Ⓥ]

45 per person

ANTIPASTO (family style)

mercantino

greens, carrots, celery, apple, radish, pistachio[Ⓥ][ⓧ]

carpaccio di manzo

seared beef sirloin, arugula, raspadura,
ligurian extra virgin olive oil[Ⓥ]

PRIMO (family style)

Gnocchi

house-made potato gnocchi,
castelmagno fonduta, chives[Ⓥ]

bassa padana

arborio rice, luganega rope sausage,
cotechino, grana padano[ⓧ]

IL SECONDO (choice of)

market fish

fresh fish of the day

pisarei e verdure

house-made bread dumplings,
seasonal market vegetables, reggiano[Ⓥ]

pollastro

spit roasted mary's chicken, potatoes, market vegetables[ⓧ]

DOLCE (family style)

castagnole

freshly fried doughnuts, anise sugar,
salty bourbon caramel sauce[Ⓥ]

55 per person

[ⓧ]gluten free [Ⓥ]vegetarian

Menu items subject to market availability, restaurant reserves the right to substitute any of the above-mentioned items.

We can customize menus for your group as well.