



## **lunch**

**three courses for 20.08**

### **wine specials**

06 albarino, martin codax, rias baixas, spain 10.

06 chardonnay, tormaresca, puglia, italy 9.

04 pinot noir, kenneth volk vineyards, santa barbara 14.

03 grenache, domaine ligneres, cabanon de pascal, corbieres 9.

virgin cocktail of the day 7.

### **primi**

#### **zuppa**

chilled cucumber soup, prosciutto, melon, goat cheese, pistachio

#### **panzarotti**

green tomato potato croquette, scamorza, heirloom tomatoes, organic greens

### **secondi**

#### **pasta**

rigatoni, 'parmigianetta', eggplant, peppers, smoked mozzarella, tomatoes, marjoram

#### **bistecca**

flat iron steak salad, potato "gratinate", grappa soaked figs, hearty greens, gorgonzola spuma

#### **salmone**

grilled salmon "dolmades", heirloom tomatoes, green beans, Calabrese olives, organic egg

#### **cheeseburger**

double smoked bacon, sharp Vermont cheddar, lettuce, tomato

*choice of fries or salad*

#### **grilled chicken sandwich**

warm spinach, bacon, fontina, grilled red onion, olive caper vinaigrette on ciabatta

*choice of fries or salad*

#### **grilled vegetable wrap**

zucchini, summer squash, eggplant, grilled red onion, goat cheese, red pepper coulee

*choice of fries or salad*

### **dolce**

#### **crostata**

blueberry, peach, cinnamon gelato

#### **cioccolato**

chocolate soda nocciola gelato, cocoa biscotti