

Lunch Features

Blackberry Point Oysters 18

Stracciatella di Bufala

Heirloom Tomatoes, Basil, Mocali Extra Virgin Olive Oil, Crostini 18.

Prosciutto & White Anchovies

Warm Ricotta Crostini, Mixed Greens, Kalamata Olives, Basil 12.

Casarecce

Diver Scallops, Cauliflower Ragu, Chilis, Garlic, Grana Padana 14.

Entrées

Grilled Atlantic Swordfish

Lobster, Black Garlic, Roasted Peppers, Yukon Potatoes, Asparagus, Mushroom Jus 18.

Pan Roasted Halibut

Shrimp, Morel Mushrooms, Oven Roasted Tomatoes, Zucchini, Shallots, Sherry 18.

Truffle Cheddar Burger

English Black Truffle Cheddar, Caramelized Shallots, Hand Cut Fries 18.

Osso Buco

Braised Veal Shank, Risotto, Roasted Vegetable Jus 18.

Soft Shell Crab Sandwich

Panko Crusted, Arugula, Roasted Red Peppers, Pesto Mayonaise, Brioche Roll, French Fries 18.

FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)		10.75 / 35.00
Murgo, Brut Rose, 2013 (Etna, Sicilia)		Glass 14.00 / 55.00
Duc De Romet, Prestige Brut, Champagne		Glass 20.00 / 95.00
	Rosato	
Castell'in Villa, La Gazzara, Rosato, 2016 (Toscana)		11.25 / 36.00
	Bianco	
Villa Dugo, Chardonnay, 2015 (Friuli)		9.00 / 29.00
Stemmato, Pinot Grigio, 2016 (Veneto)		9.50 / 30.00
Piero Mancini, Vermentino di Gallura, 2016 (Sardegna)		11.75 / 38.00
Le Monde, Pinot Bianco, 2015 (Friuli)		13.25 / 42.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)		14.50 / 47.00
	Rosso	
Mocali, Cabernet Sauvignon, 2015 (Toscana)		10.25 / 33.00
Moris Farms, Morellino di Scansano, 2014 (Toscana)		10.25 / 33.00
Donnas, Nebbiolo, 2015 (Valle D'Aosta)		13.25 / 42.00
Elio Grasso, Dolcetto D'Alba, 2015 (Piemonte)		14.75 / 48.00
Aleramici, Galampio Rosso, 2015 (Toscana)		15.75 / 51.00
Poggio Al Sole, "Seraselva" 2013 (Toscana)		23.00 / 65.00
Aleramici, Brunello di Montalcino, 2011 (Toscana)		24.50 / 69.00

Wines ala Coravin

Liquid Farms, White Hill, Chardonnay, 2014 (Santa Rita Hills, CA)

35.00 / 90.00

Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)

30.00 / 80.00

Shea Wine Cellars, Shea Vineyard, Pinot Noir, 2013 (Willamette Valley)

28.00 / 75.00

Giacomo Borgogno, Storico, Barolo, 1996 (Piemonte)

45.00 / 120.00

Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00