

## Lunch Features

### Wildling Bastard Oysters 18.

#### Gulf Shrimp

Fregula, Cipollini Onions, Asparagus, Prosciutto, Yellow Tomato Coulis 14.

#### Rotelli

Shrimp, Chorizo, Cauliflower, Zucchini, Brown Butter- White Wine Cream 14.

#### Entrées

### Grilled Atlantic Swordfish

Shrimp, Polenta, Sea Beans, Black Garlic, Roasted Peppers, Mushroom Jus 18.

### Pan Roasted Halibut

Lobster, Butternut Squash, Sage, Brussels Sprouts, Balsamic Drizzle 18.

### Truffle Cheddar Burger

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

### Chicken Rollatine

Spinach, Mushrooms, Ricotta, Prosciutto, Risotto, Marsala Demi Glace 16.

## FEATURE WINES

### Sparkling

#### Quartino / Bottle

<b>Botter, Prosecco (Veneto)</b>		10.75 / 35.00
<b>Murgo, Brut Rose, 2013 (Etna, Sicilia)</b>		Glass 14.00 / 55.00
<b>Duc De Romet, Prestige Brut, Champagne</b>		Glass 20.00 / 95.00
	<b>Rosato</b>	
<b>Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)</b>		12.75 / 40.00
	<b>Bianco</b>	
<b>Villa Dugo, Chardonnay, 2015 (Friuli)</b>		9.00 / 29.00
<b>Stemmato, Pinot Grigio, 2016 (Veneto)</b>		9.50 / 30.00
<b>Piero Mancini, Vermentino di Gallura, 2016 (Sardegna)</b>		11.75 / 38.00
<b>Giovanni Almondo, "Vigna Sparse" Roero Arneis, 2016 (Piemonte)</b>		13.50 / 43.00
<b>Ciro Picariello, Greco di Tufo, 2015 (Campania)</b>		14.50 / 47.00
	<b>Rosso</b>	
<b>Mocali, Cabernet Sauvignon, 2015 (Toscana)</b>		10.25 / 33.00
<b>Moris Farms, Morellino di Scansano, 2014 (Toscana)</b>		10.25 / 33.00
<b>G.B. Burlotto, Dolcetto D'Alba (Piemonte)</b>		14.50 / 47.00
<b>Mollettieri, Irpinia Aglianico, 2007 (Campania)</b>		14.75 / 48.00
<b>Aleramici, Galampio Rosso, 2015 (Toscana)</b>		15.75 / 51.00
<b>Poggio Al Sole, "Seraselva" 2013 (Toscana)</b>		23.00 / 65.00
<b>Aleramici, Brunello di Montalcino, 2011 (Toscana)</b>		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