

## Lunch Features

### Island Creek Oysters 18.

#### Stracciatella di Bufala

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

#### Sheep's Milk Ricotta Gnocchi

Fennel, Sweet Sausage, Cherry Tomatoes, White Wine, Shaved Grana Padano 14.

#### Little Neck Clams With Fava Beans

Pancetta, Black Garlic, Onions, Oregano, Tomato Concasse, White Wine 14.

#### Entrées

#### Cajun Grilled Ahi Tuna

Wild Mushrooms, Endive, Leeks, Oven Roasted Tomatoes, Balsamic 18.

#### Pan Roasted Halibut

Shrimp, Brussels Sprouts, Yukon Potatoes, Rosemary, Asparagus, Lemon Garlic 18.

#### Truffle Cheddar Burger

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

#### Panko Chicken

Salad of Romaine, Endive, Red Onions, Mesclun Greens, Dijon Vinaigrette 16.

#### 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
Duc De Romet, Prestige Brut, Champagne		Glass 20.00 / 95.00
Murgo, Brut Rose, 2013 (Etna, Sicilia)		Glass 14.00 / 55.00
	Rosato	
Stolpman, Grenache, 2016 (Ballard Canyon)		13.50 / 43.00
	Bianco	
Il Conte, Pinot Grigio, 2016 (Veneto)		8.75 / 28.00
di Lenardo, Chardonnay, 2016 (Friuli)		9.00 / 29.00
Le Monde, Pinot Bianco, 2015 (Friuli)		13.25 / 42.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)		14.50 / 47.00
Abbazia Di Novacella, Kerner, 2016 (Alto Adige)		14.75 / 48.00
	Rosso	
Stemmari, Cabernet Sauvignon, 2013 (Sicilia)		8.50 / 27.00
Moris Farms, Morellino di Scansano, 2014 (Toscana)		10.25 / 33.00
Gianni Doglia, Grignolino, 2016 (Piemonte)		10.75 / 35.00
Donnas, Nebbiolo, 2015 (Valle D'Aosta)		13.25 / 42.00
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

#### Domiane 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

#### Marengo, Mario, Barolo "Brunate" 2004 (Piemonte)

45.00 / 120.00

#### Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00