

Lunch Features

Wildling Bastard Oysters 18.

Stracciatella di Bufala

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

Casarecce

Shrimp, Chanterelle Mushrooms, Prosciutto, Cherry Tomatoes, Light Garlic Cream 12.

Entrées

Pan Seared Alaskan Cod

Shrimp, Jersey Corn, Red Currants, Treviso, Heirloom Tomatoes 18.

Grilled Atlantic Swordfish

Lobster, Sea Beans, Asparagus, Mushrooms, Scallions, Black Garlic Broth 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
Murgo, Brut Rose, 2013 (Etna, Sicilia)		Glass 14.00 / 55.00
Duc De Romet, Prestige Brut, Champagne	Rosato	Glass 20.00 / 95.00
Castell'in Villa, La Gazzara, Rosato, 2016 (Toscana)	Bianco	11.25 / 36.00
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
Giovanni Almondo, "Vigna Sparse" Roero Arneis, 2016 (Piemonte)		13.50 / 43.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)	Rosso	14.50 / 47.00
Mocali, Cabernet Sauvignon, 2015 (Toscana)		10.25 / 33.00
Moris Farms, Morellino di Scansano, 2014 (Toscana)		10.25 / 33.00
Cantrina, "Zerdi" Bresciano Rosso, 2013 (Lombardia)		13.25 / 42.00
Mollettieri, Irpinia Aglianico, 2007 (Campania)		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