

Lunch Features

Entrées

Blue Point Oysters 16.

New Zealand Cockles & Nantucket Bay Scallops

Smoked Potato Cream, Roasted Shallots, Basil, Jalapeno Pepper 18.

Pappardelle & Duck Ragu

Braised Vegetables, Plum Tomatoes, Red Wine, Grana Padana, Mascarpone, Crispy Carrots 15.

Truffle Cheddar Burger

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

Grilled Atlantic Swordfish

Lobster, Chanterelle Mushrooms, Fingerling Potatoes, Butternut Squash Puree 18.

Pan Roasted Halibut

Shrimp, Eggplant Mushroom Cake, Pancetta, Leeks, Cherry Tomatoes, Basil, Sherry 18.

Stuffed Chicken Breast with Fresh Mozzarella & Prosciutto

Goat Cheese-Potato Croquette, Mushrooms. Black Garlic. Roasted Peppers, Sherry Demi Glace 16.

FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)		10.75 / 35.00
Flor Prosecco Rose (Veneto)		12.75 / 42.00
Duc De Romet, Prestige Brut, Champagne		Glass 20.00 / 95.00
Proprieta Sperino, Rosa del Rosa, 2016 (Piemonte)	Rosato	12.75 / 40.00
Stemmato, Pinot Grigio, 2016 (Veneto)	Bianco	9.50 / 30.00
San Pietro, Chardonnay, 2016 (Alto Adige)		9.75 / 31.00
Piero Mancini, Vermentino di Gallura, 2016 (Sardegna)		11.75 / 38.00
Giovanni Almondo," Vigna Sparse" Roero Arneis, 2016 (Piemonte)		13.50 / 43.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)		14.50 / 47.00
Bastianich, "Vespa Bianco," 2014 (Friuli)		28.00 / 75.00
Mocali, Cabernet Sauvignon, 2015 (Toscana)	Rosso	10.25 / 33.00
Podere Scopetone, Sangiovese, 2015 (Toscana)		10.75 / 34.00
Terre Gaie, "Stema", Pinot Noir, 2015 (Veneto)		11.75 / 38.00
Azienda Ciu Ciu, Rosso Piceno, 2011 (Le Marche)		12.75 / 41.00
Castello Di Verduno, Barbera D'Alba, 2014 (Piemonte)		13.50 / 43.00
Aleramici, Galampio Rosso, 2015 (Toscana)		15.75 / 51.00
Aleramici, Brunello di Montalcino, 2011 (Toscana)		24.50 / 69.00
Mauro Molino, Barolo, 2013 (Piemonte)		25.00 / 70.00

Wines ala Coravin

Liquid Farms, La Hermana, Chardonnay, 2013 (Santa Maria, 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

Clerico, Domenico, Barolo, 2003 (Piemonte)

45.00 / 130.00

Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00