



LUNCH MENU

House white or red wine by the glass **\$88**

House-made **RICOTTA**, poached apricot, dried herb, artisan bread

CRAB Croquettes, local 'meat crab', salsa rosso, cajun tartar sauce | + **\$168** |

or

Wagyu **CARPACCIO**, caviar, arugula, 30-month aged parmigiano Reggiano

or

Classic **CAESAR** salad, local romaine lettuce

or

Italian marinated **SEAFOOD**, Insalata di Mare

Chef's **SOUPE** of the day

Market **FISH** of the day, clam chowder, stewed local vegetables

or

Slow-cooked **CHICKEN** foie gras roll, roast potatoes, sauerkraut, creamy mushrooms

or

 **Linguine GAMBERONI**, Sicilian red prawns, aglio e olio | + **\$328** |

or

Grilled **OX TONGUE**, chimichurri, French beans, mashed potato

TIRAMISU, mascarpone, coffee, lady finger

SIDES

Nagano Tomatoes Salad \$98 Sautéed Broccolini \$98

\$448 per guest