



ANTIPASTI

INSALATA DI BARBABIETOLE E FORMAGGIO DI CAPRA

STEAMED HEIRLOOM BEETS, CHERRY TOMATOES, TROPEA RED ONIONS, GOAT'S MILK FETA, AGED BALSAMIC VINEGAR, AND BARDI EXTRA-VIRGIN OLIVE OIL

OR

ZUPPA FREDDA DI CETRIOLI ALL'ANETO

CHILLED CUCUMBER AND DILL SOUP
STRACCIATELLA AND SHAVED RADISHES

OR

CALAMARI ALLA GRIGLIA

GRILLED DAY-BOAT CALAMARI
SAUTÉED BABY PEPPERS AND BABY EGGPLANT, SALMORIGLIO

SECONDI

PAPPARDELLE CON FUNGHI PORCINI, FAVE E PANCETTA

HOUSE-MADE PORCINI PAPPARDELLE
CRISPY PANCETTA, FAVA BEANS, AND PARMIGIANO REGGIANO

OR

FILETTO DI MERLUZZO ARROSTO

PAN-ROASTED ICELANDIC COD FILLET
OLIVE-BREAD CRUST, SAUTÉED ESCAROLE, AND PARSLEY SAUCE

OR

RAVIOLI DI MELANZANE E CAPRINO

HOUSE-MADE RAVIOLI FILLED WITH ROASTED EGGPLANT AND GOAT CHEESE,
WITH BASIL PESTO AND CONFIT CHERRY TOMATOES

OR

VITELLO ARROSTO

SLOW-BRAISED VEAL ROULADE
SAUTÉED BROCCOLI RABE, MASHED POTATOES, AND BABY CARROTS

DOLCI

PAVLOVA CON FRAGOLE E BASILICO

CRISP PAVLOVA WITH VANILLA CHANTILLY CREAM, STRAWBERRY-BASIL COMPOTE,
VANILLA-ALMOND SABLÉ, AND STRAWBERRY SORBET

OR

MOUSSE CON MIELE, ROSMARINO E ALBICOCCA

HONEY-ROSEMARY MOUSSE WITH ROASTED APRICOT COMPOTE, FRESH APRICOTS,
ALMOND SABLÉ CRUMBLE, APRICOT GEL, AND APRICOT SORBET

MONDAY, AUGUST 24 – SUNDAY, AUGUST 30, 2026

LUNCH ONLY | \$35 PER PERSON

BEVERAGES, TAX, AND GRATUITY ARE NOT INCLUDED.