



## **\$35 WEEKDAY LUNCH**

*Includes house wine/beer or non-alcoholic beverage*

ASK YOUR SERVER FOR THE PASTA OF THE DAY

## **ENTREE**

*Add on +\$10*

**MARINATED OLIVES.** Citrus zest and garlic (DF, V) \*

**HOUSE FOCCACIA.** Olive oil and Balsamic (DF, V)

*Add on +\$20*

**BURRATA.** Romesco, cashew nuts, apple, fennel and herb salad (V) \*

## **SIDES**

*Add on +\$10*

**BROKEN POTATOES.** Mustard and Almonds (DF, V) \*

**ROASTED CARROTS.** Cashew cream and hazelnut (DF, V) \*

**INSALATA.** Lollo Rosso, Biondi, chicory, frisée and parmesan (V) \*

**BEETROOTS.** Crème fraiche, vincotto and herbs (V) \*

## **DOLCI**

*Add on +\$15*

**TRADITIONAL TIRAMISU.** Mascarpone, espresso, vanilla sponge, biscotti

\* gluten free available (DF) Dairy Free (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of  
foodborne illness.