



LUNCH

ANTIPASTI

Wood- grilled shrimp cocktail, *Horseradish, lemon*

INSALATE

Mediterranean chopped salad, *tomato, Kalamata, cucumber, bell pepper, red onion, lemon-thyme vinaigrette*

Olive oil poached tuna, *mixed field greens, smoked pancetta, olives, red wine vinaigrette*

Baby arugula, *lemon, olive oil*

SECONDI

Pan-seared salmon, *sautéed brussels sprouts, guanciale*

Wood-grilled wagyu sirloin steak, *garlicky spinach, sautéed wild mushrooms, citrus chimichurri*

Wood-grilled Bell and Evans chicken breast, *sautéed Tuscan kale, lemon caper butter*

Wood-grilled shrimp, *roasted eggplant purée, cucumber, olive, tomato, arugula*

CONTORNI

Roasted wild mushrooms

Sautéed brussels sprouts, guanciale

Garlicky spinach

DINNER

ANTIPASTI

Wood- grilled shrimp cocktail, *Horseradish, lemon*

Wood-grilled octopus, *roasted eggplant purée, cucumber, shaved celery, pickled red onion, frisee*

INSALATE

Mediterranean chopped salad, *tomato, Kalamata, cucumber, bell pepper, red onion, lemon-thyme vinaigrette*

Olive oil poached tuna, *mixed field greens, smoked pancetta, olives, red wine vinaigrette*

Baby arugula, *lemon, olive oil*

SECONDI

Pan-seared salmon, *sautéed brussels sprouts, guanciale*

Wood-grilled wagyu sirloin steak, *garlicky spinach, sautéed wild mushrooms, citrus chimichurri*

Wood-grilled Bell and Evans chicken breast, *sautéed Tuscan kale, lemon caper butter*

Wood-grilled shrimp, *roasted eggplant purée, cucumber, olive, tomato, arugula*

Roasted Long Island duck breast, *garlic roasted broccolini*

CONTORNI

Roasted wild mushrooms

Sautéed brussels sprouts, guanciale

Garlicky spinach