

# Special Lunch Menu

35 PER PERSON | 18% GRATUITY ADDED TO FINAL BILL

## First Course *choice of*

### *Burrata Caprese*

BURRATA, TOMATO, BASIL

### *Insalata di Rucola*

BABY ARUGULA, CHERRY TOMATO, LEMON,  
PARMIGIANO REGGIANO

### *Insalata di Polipo*

GRILLED OCTOPUS, RED ONIONS,  
CAPERS, FRISÉE

### *Vongole*

GUANCIALE, WHITE WINE SAUCE

### *Insalata di Pomodori*

RED ONIONS, CUCUMBER, GREEN OLIVES,  
EV OLIVE OIL

### *Wedge Salad*

CRISPY BACON, BLEU CHEESE DRESSING

## Second Course *choice of*

### *Gamberi*

SHRIMP, CANNELLINI BEANS, FRISÉE,  
WHITE WINE SAUCE

### *Paillard di Pollo*

POUNDED CHICKEN, TOMATO,  
ARUGULA, ONION

### *Piccata di Vitello al Limone*

VEAL, LEMON, WHITE WINE SAUCE

### *Linguine Nere*

ROCK SHRIMP, SHITAKE MUSHROOMS,  
CAMPARI TOMATO

### *Salmone*

SALMON FILET, CAPERS, ASPARAGUS,  
MUSTARD SAUCE

### *Dentice alla Livornese*

RED SNAPPER, GAETA BLACK OLIVES,  
TOMATO, CAPERS

### *Branzino*

MEDITERRANEAN BRANZINO FILET,  
CAPER LEMON SAUCE

## Dessert *choice of*

TORTA DELLA NONNA

GELATO

Please inform us of any allergies before ordering.

\* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness  
3% Convenience Fee is added to all guest checks. This will be removed if paying cash or upon request.