



LUNCH TASTING MENU



ANTIPASTO

Sogliola Crostini

lemon sole, focaccia, bagna cauda, garlic, moscato raisin jam

OR

Insalata di Stagione

seasonal salad inspired by italy's bountiful harvests

PRIMI

Linguine al Limone (v)

provolone del monaco D.O.P., garlic, amalfi lemon

OR

Chitarrine alla Teramana

beef, pork, tomato sugo, white wine, garlic, pecorino romano D.O.P.

Spaghetti C'anciova e muddica

anchovies, tomatoes, pine nuts, raisins, bread crumbs, evoo

OR

Tortelli Piacentini (v)

ricotta, parmigiana, butter sauce

Culurgionis d'Ogliastro

crab meat, potato, garlic, parsley, mint, anchovies, pecorino romano

OR

Umbricelli alla Norcina (SUPP +\$8)

pork sausage, black truffles, nutmeg, white wine, pecorino romano costa vera D.O.P

DOLCE

Dolce del Giorno

dessert of the day



\$88++ for 5 courses | \$150++ with wine pairing
+\$3 for coffee or tea





Forma