

- **Lunch Menu**

Lunch 11:00-3:00

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## **SHARED**

- **\$15.00**

### **salmon crudo**

limes, cucumber, radish, passion fruit vinaigrette

- **\$18.00**

### **salumi e formaggi**

five salumi, chef's selection of cheese, pickled vegetables, berries, hazelnuts, crostini

- **\$12.00**

### **terzo trio**

marinated olives, marcona almonds, chef's selection of cheese

- **\$14.00**

### **squash blossom flatbread**

goat's milk ricotta, parmesan, red onion

- **\$13.00**

### **burrata and mozzarella flatbread**

tomato, basil

- **\$13.00**

### **whitefish pâté**

roasted grapes, essenza balsamic, crostini

- **\$6.00**

### **pane**

assorted bread, herbed butter, extra virgin olive oil

## **SOUP AND SALAD**

- **\$9.00**

### **pea soup**

mint, extra virgin olive oil, goat cheese, housemade crouton

- **\$19.00**

### **il verde**

crab, apple, cucumber, avocado

- **\$21.00**

### **shrimp and citrus**

olives, fennel, pistachio, red onion, frisée

- **\$18.00**

### **lemon chicken**

coraline chicory, radicchio, panko-crusted egg, arugula, pepper-parmesan dressing

- **\$19.00**

### **brussels sprouts and asparagus**

fava bean, cured egg, lemon

- **\$16.00**

### **spring salad**

mache, spring vegetables, grapefruit dressing

## **HOUSEMADE PASTA**

- **\$21.00**

### **spaghetti neri**

tuna crudo, roasted red pepper cream, bottarga, green onions

- **\$20.00**

### **agnolotti**

toasted hazelnuts, sheep's milk ricotta, peas, lemon, poppy seed

- **\$19.00**

### **cocoa pappardelle**

lamb ragu, peas, saffron cream, mint bread crumbs

- **\$21.00**

### **gnocchi**

sottocenere al tartufo

- **\$20.00**

### **spaghettone**

anchovy soffritto, capers, artichokes, green chili, herbed bread crumbs

## **MAIN**

- **\$19.00**

### **smoked salmon tartine**

avocado mousse, radish, pickled red onion, cucumber, 63-degree egg, sesame toast

- **\$22.00**

### **braised octopus**

smoked eggplant, tomatoes, white bean

- **\$29.00**

### **smoky cioppino**

mussels, clams, shrimp, sea bass, scallops, tomatoes, crispy fennel

- **\$18.00**

### **crispy cauliflower**

battered cauliflower, lentils, almond-lime purée

- **\$19.00**

### **'nduja and burrata tartine**

tomato jam, essenza balsamic, sourdough toast

- **\$23.00**

### **chicken croccante**

crisp potatoes, green beans, romesco

- **\$19.00**

### **third floor burger**

bacon jam, tomato, housemade pickles, widmer four-year cheddar, aioli, fries

- **\$23.00**

### **roasted lamb**

eggplant agrodolce, chickpeas, golden raisins, pine nuts

- **\$26.00**

### **branzino**

herb salad, salsa verde