

DOMENICA

Lunch

1st course

Chilled heirloom tomato soup

or

Arugula Salad - Beets gorgonzola and spiced pistachios

or

Fresh Ricotta - date and pecan pesto, grilled country bread

2nd course

Tagliatelle - rabbit ragu, porcini mushrooms

or

Redfish - ceci puree, tomatoes, olives and caperberries

or

Lasagne bolognese

\$20

DOMENICA

Dinner

1st course

Fried squash blossoms- goat cheese, tomatoes and aged balsamic

or

Octopus carpaccio- fennel and citrus

or

Stracci, torn pasta, oxtail ragu and fried chicken livers

2nd course

Squid ink tagliolini with crab, butter and herbs

or

Panned grassfed veal - tomatoes, arugula and lemon

or

Short ribs stracotto- creamy potatoes and celery gremolata

3rd course

Gianduja budino

or

banana zuppa inglese

\$35