

## WEEKEND LUNCH

Saturday & Sundays: 11am - 3pm

### COCKTAILS

<b>GRANATO</b> <i>grey goose vodka, lime, grapefruit, house grenadine, orange bitters</i>	17
<b>SEASIDE MARIA</b> <i>grey goose vodka, tomato juice, lemon juice, olive brine, peperoncini</i>	17
<b>GARIBALDI MIGLIORATO</b> <i>amaro lucano, orange juice, lemon, tonic water, hopped grapefruit bitters</i>	17
<b>L'AMANTE</b> <i>dillon's rose gin, colonata spiced cranberry, prosecco, rosemary</i>	17

### BEVANDE

<b>FRESH ORANGE</b>	5.5
<b>FRESH GRAPEFRUIT</b>	5.5
<b>CHINOTTO / ARANCIATA / GAZZOSA LURISIA</b>	8

### CAFFÉTTERIA

<b>ESPRESSO</b>	3
<b>ESPRESSO MACCHIATO</b>	3.5
<b>CAFFÈ AMERICANO</b>	3.5
<b>DOPPIO ESPRESSO</b>	4
<b>CAPPUCCINO</b>	4
<b>LATTE</b>	4.5
<b>CAFFÈ MIELE</b> <i>espresso, milk, honey</i>	6.2
<b>TE E TISANE</b> <i>ask your server for our daily selection</i>	5

### SALUMI DI MARE

*selection of 5 - \$42 served with gnocco fritto & seasonal preserves*

<b>SALMONE</b> <i>dry-cured and smoked cape d' or salmon (nova scotia)</i>		<b>MOSCIAME DI TONNO</b> <i>prosciutto-style cured yellowfin tuna (nova scotia)</i>	
<b>PESCE SPADA</b> <i>dry-cured swordfish, fennel seed (nova scotia)</i>		<b>SOPPRESSATA DI POLIPO</b> <i>octopus salami, preserved lemon, parsley &amp; chili (georgia strait, b.c.)</i>	
		<b>CERNIA</b> <i>dry-cured grouper, red wine (portugal)</i>	

### ASSAGGINI

<b>NODINI</b> <i>warm bread knots with garlic, olive oil and rosemary</i>	8
<b>OLIVE CALDE</b> <i>warm marinated barirole olives</i>	7
<b>FOCACCIA</b> <i>focaccia bread, rosemary, terre di san mauro olive oil</i>	8

### INSALATA PRANZO

<b>BURRATA E FICHI</b> <i>pugliese burratina and black fig, we the root arugula, smoked moonfish, balsamela, alta olive oil</i>	19
<b>INSALATA DI TARDIVO</b> <i>radicchio tardivo, sicilian anchovy vinaigrette, sole roe bottarga barrel aged vinegar, salamoia bolognese, terre di san mauro olive oil</i>	19
<b>CRUDO</b>	
<b>OSTRICHE</b> <i>seasonal oyster, hidden rose apple granita, celery, prosecco, lemon balm oil</i>	per piece 6
<b>BRANZINO</b> <i>raw european sea bass carved table side, finish with prosecco and lemon - whole fish</i>	59

### PASTE

<b>CARBONARA</b> <i>spaghetti rummo from benevento with guanciale, pecorino romano, hen's egg yolk, black pepper</i>	24
<b>BIGOLI</b> <i>bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone &amp; basil</i>	26
<b>SPAGHETTINI AL POLIPO</b> <i>fresh extruded squid ink pasta, braised octopus, aglio e olio, pecorino romano, peperoncini</i>	38
<b>TUBETTI AI FORMAGGI E TARTUFO BIANCO</b> <i>tubetti rummo from benevento, trio di formaggi, emerald grassland farms butter, rosemary tuscan manni's white truffle oil, white truffles from umbria</i>	70

### PIZZE

<b>AL POMODORO</b>		<b>BIANCA</b>	
<b>SCAMORZA</b> <i>smoked mozzarella, salumi di buca, peperoncini &amp; roasted scallions</i>	24	<b>FUNGHI</b> <i>seasonal mushrooms, mascarpone, gorgonzola, marjoram</i>	34
<b>BURRATA</b> <i>burrata cheese, basil, terre di san mauro olive oil - add black truffle from umbria additional \$31</i>	29	<b>TARTUFO BIANCO</b> <i>quattro formaggi, rosemary, umbrian white truffle</i>	75

### COLAZIONE

<b>BOMBOLONE</b> <i>italian doughnut egg benedict, roasted kuan farm porchetta, salsa verde, mascarpone pickled green tomato</i>	22
<b>STRAPAZZATE</b> <i>pulled mixed variety farm eggs with truffle stracciatella cheese, black truffle, ciabatta</i>	24
<b>FARINATA AL TARTUFO NERO</b> <i>genovese chickpea crepe with stracciatella cheese, hen's eggs &amp; black truffles from umbria</i>	24