



## LUNCH TASTING MENU

THREE COURSES-\$30  
WINE PAIRINGS-\$12

### **PRIMI**

ORGANIC FARRO, ARUGULA, SHAVED FENNEL, FUYU PERSIMMON,  
TOASTED HAZELNUTS, CHARDONNAY VINAIGRETTE  
*2016 ALBARINO, VIONTA, RIAS BIASAS*

OR

GRILLED SARDINE, PANCETTA, BELUGA LENTILS, ROASTED TOMATO SAUCE,  
CHILE FLAKES, GREEN ONION  
*2016 PENTAPOLIS, NERANTZI, SERRES, GREECE*

### **SECONDI**

SWISS CHARD *MALFATTI*, BROWNED BUTTER, SAGE, GRANA PADANO  
*2014 FRIULANO, RONCHI DI CIALLA, COLLIO*

OR

LIBERTY DUCK LEG CONFIT, VENERE BLACK RICE RISOTTO, BRUSSELS,  
CALOMONDIN, COUNTY LINE CHICORIES  
*2013 SERRAPETRONA(VERNACCIA NERA), ALBERTO QUAQUARINI*

### **DOLCINI**

LAURA CHENEL GOAT CHEESE CHEESECAKE, PISTACHIO BRITTLE,  
STRAWBERRIES, SABA

OR

*AFFOGATO*, VANILLA, COFFEE, CARAMEL OR CHOCOLATE GELATO, BISCOTTI, CARAMEL,  
WHIPPED CREAM, ESPRESSO