



## LUNCH TASTING MENU

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

### PRIMI

ORGANIC FARRO, LIVING WATERCRESS, FRESH CHICKPEAS, TOASTED ALMONDS,  
GOAT CHEESE, *GREMOLATA* DRESSING  
*2016 FALANGHINA SVELATO, TERRE STREGATE, SANNIO, CAMPANIA*

OR

HAND CRAFTED *BURRATA*, BLACK MISSION FIGS, RADICCHIO, RADISHES,  
OLIVE PESTO, CROSTINI  
*2016 BIANCOLELLA, CENATIEMPO, ISCHIA*

### SECONDI

*GNOCCHI*, SWEET CORN CREMA, LOBSTER MUSHROOMS, LEEKS, CAVOLO NERO,  
*PECORINO MOLITERNO*  
*2014 FRIULANO, RONCHI DI CIALLA, COLLIO*

OR

LIBERTY DUCK LEG CONFIT, FRESH CRANBERRY, YELLOW WAX AND FAVA BEANS,  
SUNGOLDS, *BALSAMICO E OLIO*  
*2015 POLLINO MAGLIOCCO, FERROCINTO, CALABRIA*

### DOLCINI

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

OR

BLACK MISSION FIG AND PINE NUT *CROSTATA*, HUCKLEBERRY JAM,  
WHIPPED LEMON VERBENA MASCARPONE