

\$35
Mon-Sun
11:30AM-3PM

LUNCH

Make a Reservation on Resy!

SELECT ONE ITEM FROM EACH COURSE:

I.

Insalata Verde (AVG) (DF) (GF)

Brimming with Organic Seasonal Lettuces, Radishes, Cucumbers, Lark Ellen Farm Styrian Pumpkin Seeds & our Signature Herbaceous Dressing (Contains Anchovy)

Panzanella (V) (AVG) (ADF) (AGF)

A Tuscan Summer Salad made with a Medley of Tomatoes, Fugassa Focaccia Croutons, Buffalo Mozzarella, Tigullio Basil, Vinegar & Extra Virgin Olive Oil

Barbabietole (V) (AVG) (ADF) (GF)

Roasted Organic Badger Flame Beets marinated in Condimento Bianco. Served with Housemade A2 Ricotta Montata, Fresh Orange Supremes, Sprouted Lark Ellen Farm Walnuts & Tarragon

II.

Penne Lisce (VG)

From Chef Johanna's Childhood. Martelli Penne Pasta with Aged Balsamic Vinegar, Fresh Summer Tomatoes, Garlic, Tigullio Basil & Extra Virgin Olive Oil

Trennette al Pesto (V) (AGF)

Ligurian Pasta in a Traditional Tigullio Basil & Italian Pine Nut Pesto served traditionally with Green Beans & Potato

Spaghetti al Pomodoro (V) (AVG) (AGF)

Monograno Felicetti Organic Ancient-Grain Kamut Pasta with Organic Local Summer Tomato & DOP Gustarosso San Marzano Sauce & Fresh Tigullio Basil

Pasta Fagioli (VG) (DF) (AGF)

Hearty Italian Stew made with Organic Borlotti Beans from Poggio Aquilone and Monograno Felicetti Farro Ditalini Pasta

III.

Housemade Seasonal Gelato & Sorbetto:

Crema Vanilla Gelato (V) (GF)

Tiramisu Gelato (V) (GF)

Yogurt Gelato (V) (GF)

Chocolate Mint Stracciatella Gelato (V) (GF)

Watermelon Sorbetto (VG) (GF)

Cantaloupe Sorbetto (VG) (GF)

(V) Vegetarian (VG) Vegan (AVG) Available Vegan (GF) Gluten Free (AGF) Available Gluten Free
(DF) Dairy Free (ADF) Available Dairy Free

