



## LUNCH MENU

### STARTERS

SOUP OF THE DAY	7
OLIVES & GRISSINI herbs, olive oil, grana padano breadsticks	7
BURRATA olives, chili, preserved lemon, crostini	12
HAMACHI CRUDO yellowtail sashimi, fennel, radish, pomegranate seeds, yuzu citrus, olive oil	14
FRIED BRUSSEL SPROUTS lemon, grana padano	10
CHEESE BOARD selection of 3 artisan cheeses, fig compote, grapes, almonds	18
CHARCUTERIE BOARD selection of artisanal charcuterie & cheeses, mustard, fig compote, cornichons	25
TODAY'S OYSTERS 6 for 15 / 12 for 30 mignonette, fresh horseradish, lemon wedge	

### PIZZAS

housemade dough | 3-day proof

MARGHERITA tomato, basil, fior di latte	18
FUNGHI butter braised leeks, chives, roasted wild mushrooms, grana padano, truffle oil	19
SALSICCIA fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata	22
BIANCA castelvetrano olives, fingerling potato, pancetta, fior di latte, pickled red onion, grana padano, lemon zest	22

### SALADS & SANDWICHES

CAESAR grana padano, croutons	11
BABY KALE SALAD baby carrot, rutabaga, radish, hazelnuts, granny smith apple, citrus-tamari vinaigrette	11
TUNA NIÇOISE seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette	16
GRILLED CHICKEN COBB mary's chicken breast, bacon, tomato, blue cheese, avocado, egg, red wine vinaigrette	16
FRIED CHICKEN SANDWICH savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries	17
SPICY MEATBALL SUB ground pork, pine nuts, wild arugula, mozzarella, marinara w/ fries	17
BACKYARD BURGER 1/2 lb flannery's ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun w/ fries (cheese +1, bacon +2)	17

### SIDES

BREAD & OLIVE OIL	6
TRUFFLE FRIES	9
SPICY ALMONDS	6

### BOTTOMLESS CHAMPAGNE COCKTAILS

\$22

MIMOSA fresh orange juice	PALOMA fresh grapefruit juice
EDELWEISS elderflower syrup	BELLINI peach nectar

2-HOUR LIMIT

Please let us know of any dietary restrictions or food allergies.

Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.

An 18% gratuity will be added to all parties of 6 or more.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.