



LUNCH MENU

APPETIZERS

Soup of the Day	17	Lentil Vinaigrette	19
Onion Soup Gratinee	18	Beef Carpaccio	29
Organic Arugula	21	arugula salad, parmesan	
shaved pecorino Toscano di Pienza		Octopus Salad	30
Endive with Roquefort	23	thin sliced octopus, frisee salad, cherry tomato, olives, orange, lemon extra virgin oil	
Baby Artichokes	31		
avocado, parmesan		Fritto Mediterraneo	33
Zucchini Carpaccio	22	arugula salad, parmesan	
mache salad, pine nuts, parmesan, herbs-shallot's dressing		Thin Focaccia with Robiola Cheese	35
Tomato Provencal	24	filled with marinated fresh tomato, arugula, white truffle oil	
olives, onion, oregano, lemon Extra virgin olive oil		Tuna Tartare	31/39
Napolean of Eggplant	26	sesame, E. V. olive oil, soy sauce dressing	

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness
Dishes and price are subject to change



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ENTREES SALADS

Pan Seared Goat Cheese 25

French goat cheese, frisee salad, red beet, bacon, shallots-lemon Extra virgin olive oil vinaigrette

Avocado Salad 27

tricolore salad, fresh mozzarella, cherry tomato, olives, balsamic dressing

Mixed Grilled Vegetables 28

endive, radicchio zucchini, peppers, eggplant, tomato, lemon dressing

Amaranth 37

free range chicken breast, romaine, tomato, organic boiled egg, feta, kalamata olives

Niçoise 39

lettuce, Mediterranean tuna, cherry tomato, string bean, potato, organic boiled egg, black olives

(fresh tuna) 48

ENTREES

Gnocchi Al Pesto 31

Ravioli of the Day 33

Penne Alla Bolognese 35

Pappardelle Al Telefono 37

Risotto Tiger Shrimp & Spinach 39

Omelet 29

organic egg, tomato, feta, mixed green, fries

Curry Jumbo Shrimp Couscouse 48

Prince Edward Island Mussels 35

white wine, shallots, cilantro, garlic, tomato, fries

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ENTREES

Seared Tuna	46	Whole Mediterranean Branzino	42
warm lentils, creamy mustard sauce		spinach	
Halibut Filet	52	King Wild Salmon Filet	44
haricot verts, caper, olive, cherry tomato		asparagus, dill sauce	
Pan Seared Sea Scallops	50	Chicken Paillard	39
mushroom, braised leeks, creamy lemon sauce		tricolore salad	
Veal Scaloppini Alla Provençal	46	Baby Chicken	42
veal medallions, olives, fresh tomato, jasmine rice		mashed potato, asparagus, mustard seed sauce	
Straccetti Di Manzo	48	Steak Tartare	39
thin pounded beef tenderloin, arugula, parmigiano		prepared to your taste, fries	
		Prime Sirloin Steak	58
		peppercorn sauce, mixed greens or fries	

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DESSERTS

Amaranth Pavlova Cake to Share	28	Ricotta Cheesecake	16
merengue, whipped cream, mixed berries		pine nuts, raisins, raspberry coulis	
Crème Caramel	15	Warm Flourless Chocolate Cake	17
		organic fresh whipped cream, Valrhona chocolate	
Tiramisu	17	Fresh Mixed Berries	19
Tarte Tatin	16	Profiteroles	17
upside down caramelized warm apple tart, vanilla ice cream		vanilla ice cream, Valrhona chocolate	
Mille-Feuille Napoleon	19	Cantucci Al Vin Santo	16
mixed berries, crème anglaise		homemade biscotti, Vin Santo	
Ice Creams & Sorbets	17		

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