

- PRANZO -

*Antipasti, secondi and your choice of beverage \$50*

*Three courses and your choice of beverage \$60*

- ANTIPASTI -

Heirloom tomato with Tuscan fettunta and Stracciatella di bufala

*or*

Grilled cos hearts with capers, Scallia anchovies and pangrattato

- PRIMI -

Rigatoni alla Norma, ricotta salata and basil

*or*

Fregola with mussels, tomato and nduja

- SECONDI -

Veal saltimbocca with marsala and brown butter

*or*

Torte de Verde, summer greens and parmesan

*Additional Contorni*

*Mixed leaves, radish and oregano dressing \$12*

*Twice cooked crispy potatoes with garlic and thyme \$14*

- BEVERAGE SELECTION -

NV **Ruggeri Giall'Oro** Prosecco, Veneto, Italy  
2018 Cortese, Marchese Raggio Gavi di Gavi, Piemonte, Italy  
2017 Scarpetta *Frico* Sangiovese Blend, Tuscany, Italy  
Messina Lager, Sicily