



## LUNCH MENU

### STUZZICHINI

TRADITIONAL BAR SNACKS

GILDA 3  
*manzanilla olive, guindilla pepper  
& spanish anchovy*

PANZEROTTO 4  
*salumi & smoked mozzarella*

ARANCINO 5  
*riso vialone nano, saffron  
& fior di latte*

MARINATED OLIVES 5  
*herbes de provence*

SPICED NUTS 5  
*pimentón & murray river salt*

GIGANTE BEANS 5  
*in vinaigrette*

BOQUERONES 7  
*parsley & lemon*

SOTT'OLIO 13  
*olive oil preserved i.g.p. italian  
vegetables with grilled sourdough*

RAMÓN PEÑA  
SARDINES 13  
*served with venetian style onions*

### PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

24-MONTH DOK DALL'AVA  
PROSCIUTTO 20  
*grissini with european butter & fresh horseradish*

PÂTÉ DE CAMPAGNE 13  
*country style pork pâté with housemade pickles, mustard  
& grilled sourdough*

PIATTO DI FORMAGGIO 21  
*three cheeses served with walnut bread & cardoon honey*

FAZIO FARM BURRATA 15  
*marinated tomatoes & artichokes with grilled sourdough*

ELECTRIC GOAT 17  
*bianco di napoli tomato, roasted garlic, hot pepper,  
goat cheese & garlic crostini*

SALADE VERTE 10  
*arugula, shaved radish & banyuls vinaigrette*

ROASTED LITTLE GEM LETTUCE 13  
*broken caesar vinaigrette with spanish boquerones*

ESCARGOTS  
À LA BOURGUIGNONNE 21  
*a.o.c. french butter & garlic crostini*

FRICO DI PATATE 11  
*yukon potato & montasio cheese*

POLPETTINI 13  
*pork meatballs with soft polenta  
& calabrian chili agrodolce*

### PASTA DELLA CASA

CAPPELLACCI DI ZUCCA 20  
*butternut squash, quince mostarda  
& hazelnut amaretti*

BIGOLI 18  
*bianco di napoli tomato, basil  
& grana padano*

PAPPARDELLE 21  
*tuscan red wine beef & chicken liver ragu*

### SECONDI

ANSON MILLS  
BLUE CORN POLENTA 20  
*heirloom polenta with funghi trifolati*

MORROCAN SPICED  
OCEAN TROUT 25  
*black rice salad with autumn vegetables  
& green curry*

FAZIO FARMS  
HERB-ROASTED 1/2 CHICKEN 29  
*panzanella salad with cranberries & pinenuts*

## WINE BY THE GLASS

	glass	bottle
SPARKLING		
VALLIS MARENI NV <i>brut, prosecco, veneto, italy</i>	13	52
DOMAINE DES VARINELLES NV <i>chardonnay, brut, crémant de loire, france</i>	15	60
WHITE		
RONCO DEL GELSO 2015 <i>'toc bas,' friulano, friuli, italy</i>	15	60
KALTERN 2016 <i>'carned,' kerner, alto adige, italy</i>	16	64
DAMPT FRÈRES 2016 <i>chardonnay, bourgogne tonnerre, france</i>	13	52
DOMAINE LES HAUTES CANCES 2016 <i>viognier/grenache blanc blend, cairanne, france</i>	15	60
JULIEN PILON 2017 <i>marsanne/roussanne, saint-péray, france</i>	20	80
ORANGE		
COTAR 2009 <i>malvazija, kras, slovenia</i>	19	76
RED		
CORDERO DI MONTEZEMOLO 2017 <i>barbera d'alba, piemonte, italy</i>	16	64
GÉRARD CHARVET 2015 <i>gamay, moulin-à-vent, beaujolais, france</i>	15	60
DOMAINE LES HAUTES CANCES 2014 <i>grenache/syrah blend, côtes du rhône, cairanne, france</i>	16	64
CASTELLO SONNINO 2015 <i>sangiovese blend, chianti montespertoli riserva, toscana, italy</i>	17	68
ARMILLA 2013 <i>sangiovese, brunello di montalcino, toscana, italy</i>	27	108

## CARAFE WINE

	½ liter	1 liter
HOUSE WHITE	26	40
HOUSE RED	28	42

## BOXCAR COFFEE

FRENCH PRESS 6

ESPRESSO 4

LATTE 6

CAPPUCCINO 6

MACCHIATO 5

AMERICANO 6

## IN PURSUIT OF TEA

WHITE  
*silver needle* 7

GREEN  
*sencha fukamushi* 7

PU-ERH TEA  
*pu-erh mao cha* 10

OOLONG  
*shui xian* 12  
*jin xuan* 8

HERBAL  
*chamomile* 6  
*peppermint* 6  
*elderflower*  
*karnak farm* 7  
*lemon verbena* 6

BLACK  
*earl grey* 7  
*darjeeling first flush*  
*glenburn* 10

FOR COCKTAILS, BEER & CIDER SEE SEPARATE MENU

## SOFT DRINKS

Q DRINKS 5 <i>6.7oz bottle</i> <i>ginger ale</i> <i>grapefruit</i>	FENTIMANS 6 <i>9.3oz bottle</i> <i>cherry cola</i> <i>victorian lemonade</i>	ROOTBEER 5 <i>12oz bottle</i> 7-UP 6 <i>12oz mexican bottle</i>	DIET COKE 4 <i>8oz bottle</i> COCA-COLA 6 <i>16oz bottle</i>	BLACK ICED TEA 5 HOUSEMADE LEMONADE 5
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