

A

FROM THE KITCHEN

PRANZO

Petite Arugula Salad | \$11

lemon vinaigrette, toasted breadcrumbs, Pecorino

Smoked Salmon Salad | \$27

arugula, Cypress Grove formage blanc, capers, dill,
lemon, toasted breadcrumbs

Prawn Tagliatelle | \$29

lemon butter, Pecorino, chili flake, garden herbs

Kuro Wagyu Tagliata | \$46

served sliced and medium-rare

parmesan marble potatoes, seasonal greens,
lemon, roasted garlic aioli

TO SHARE

Provisions Board | \$38

cheese & charcuterie, house pickled vegetables,
mustards, dried fruit and nuts, fruit preserves

Summer Burrata & Focaccia | \$30

fresh and seasonal ingredients, often changing

add prosciutto | \$9

Herbed Marcona Almonds | \$14

House Marinated Olives | \$14

citrus zest, garlic, fresh herbs

DOLCE

Goey Chocolate Chip Cookie | \$8

baked to order

Strawberry Sorbet | \$8

crushed pistachios