

LUNCH

IL CRUDO

RICCIOLA	12
Hawaiian Yellow Tail, Frog Hollow Pears, Tarragon, Marcona Almond Butter, Saba	
KAMPACHI	12
Hawaiian Amberjack, Persimmon Jam, Pomegranate Seeds, Lemon Pomegranate Syrup	
TONNO	12
Ahi Tuna, Pickled Eggplant, Calabrian Chili Oil, Preserved Lemon, Chives	
PLATESSA	12
Fluke, Black Olive Powder, Blood Orange, Trout Roe	
CRUDO SAMPLER	16

SANDWICHES & BURGERS

PANINO TRICOLORE	18
Prosciutto, Heirloom Tomato, Burrata, Basil Pesto, Arugula, Aged Balsamic	
TACCHINO	16
Turkey Burger, Roasted Garlic Aioli, Tomato, Charred Shallots, Sprouts Ricotta Salata	
BURGER ITALIANO	19
Short Rib Burger, Pancetta, Provolone, Pickled Onion Calabrian Chili Aioli, Ciabatta	

LE INSALATE

BARBABIETOLE E PECAN	16
Baby Beet Greens, Roasted Beets, Candied Pecans, Goat Cheese Blood Orange Vinaigrette	
A MODO MIO	14
Local Burrata Cheese, Bruno Rosso Tomatoes, Basil, Extra Virgin Olive Oil	
QUINOA	16
Toasted Quinoa, Sicilian Almonds, Roasted Squash, Basil Heirloom Tomato Vinaigrette	
CAESAR	15
Romaine, Red Endive, Parmigiano Reggiano, Croutons Lemon-Anchovy Vinaigrette	
MISTA ITALIANA	18
Radicchio, Arugula, Romaine, Garbanzo Beans, Salami, Toma Brusca, Tomatoes Roasted Bell Peppers, Corn, Cucumber, Black Olive Vinaigrette	
CHOPPED VEGETABLE & FARRO SALAD	14
Tuscan Farro, Garden Vegetables, Herbs, Chianti Vinaigrette	
INSALATA RC	32
Prawns, Maine Lobster, Crabmeat, Avocado, Mixed Greens, Lemon Vinaigrette	
TRICOLORE	13
Wild Arugula, Treviso, Frisée, Fresh Grapes, White Balsamic Vinaigrette Parmigiano Reggiano	
TIEPIDA DI POLLO	17
Roasted Chicken, Thyme, Garlic, Pine Nuts, Dried Figs, Radicchio, Endive Arugula, Taggiasca Olives	

ADD THE FOLLOWING FROM THE GRILL TO ANY SALAD

Grilled Tiger Prawns	10
Herbed Jidori Chicken	8
Seared Salmon	12

LE PASTE

SPAGHETTI ALLA CHITARRA	17
San Marzano Tomatoes, Peperoncino, Basil	
ORECCHIETTE	18
Mustard Chicken, Fresh Mozzarella, Tomatoes, Baby Spinach, Bread Crumbs	
RIGATONI	23
Fennel Sausage, White Wine, Garlic, Parmigiano Reggiano	
SPAGHETTI CON GAMBERI	24
Sautéed Shrimp, Pancetta, Calabrian Chili, Shrimp Sugo	

I SECONDI

SALMONE SCOZZESE	24
Beluga Lentils, Baby Heirloom Carrots, Cumin Lime Vinaigrette	
BRANZINO	25
Broccolini, Tomatoes, Capers, Lemon	
HALIBUT MILANESE	23
Pounded, Ciabatta Crust, Arugula, Tomatoes	
SCALOPIA DI POLLO	22
Chicken Piccata, Lemon, Capers, Roasted Tomato, Herbs, Black Rice	
BISTECCA	26
8oz Prime Rib Eye, Rosemary Fries	

LE PIZZE

CARBONARA	17
Crispy Pork, Parmesan Cream, Black Pepper, Thyme	
FUNGHI	18
Wild Mushrooms, Fontina, Crispy Pancetta, Thyme	
MARGHERITA	15
Mozzarella, Basil, Tomato Sauce, White or Wheat Crust	
PROSCIUTTO	24
Heirloom Tomatoes, Burrata Cheese, Arugula	

I CONTORNI

SPINACI	9
Garlic, Olive Oil	
RISO NERO	9
Venetian Black Rice, Herbs, Shallots, Tomatoes	
BROCCOLINI	9
Sweet Broccoli, Garlic, Lemon, Peperoncino	
PATATE	9
Smashed Yukon Gold Potatoes, Parmesan Cream	

IL QUARTETTO

CHEF METTE'S CHOICE OF DAILY SOUP, SALAD
PROTEIN & DESSERT.

FOUR COURSES, ALL AT ONCE.

26

Vegetarian option is available

Mette Williams

CHEF

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#CULINAMENU

