

traditional lunch menu

antipasti

INSALATA di MISTICANZA 10.
Lettuces and Vegetables, 3-Year-Old Parmesan
and Balsamic Vinegar

INSALATA TOSCANA 11.
Tomatoes, Sicilian Tuna, White Beans, Red Onion and Basil

VITELLO TONNATO 14.
Leg of Veal, Sicilian Tuna, Parsley, Capers and Lemon

primi

RAVIOLI di RICOTTA 10./19.
with Tomato, Eggplant and Ricotta Salata

SPAGHETTI CARBONARA 11./22.
Pancetta, Black Pepper, Parmesan and Basil

LASAGNA VERDE ALLA BOLOGNESE 11./22.
Spinach Pasta with Béchamel and Meat Ragu

secondi

BRANZINO 25.
Fennel and Red Onion Salad, Green Olives and Parsley

POLLO all' LIMONE 23.
Roasted Chicken with Escarole,
Parmesan, Lemon and Pepperoncini

GAMBERI all' GRIGLIA 23.
Grilled Mayan Prawns with White Beans,
Soffrito Crudo and Lemon Confit

market menu

1st Course

ANTIPASTI di VERDURA
Green Market Vegetables
with House Made Ricotta and Runner Beans

2nd Course

TAGLIATA di MANZO
Skirt Steak, with Arugula, Parmesan and Salsa Verde

Dessert

PANNA COTTA ALLA VANIGLIA
with Black Raspberry Coulis

35.

contemporary lunch menu

appetizers

BEET SALAD 12.
Arugula, Fennel, Orange, Hazelnuts and Ricotta Salata

NEW ZEALAND SNAPPER 16.
with Tomato, Red Onion and Corriander Vinaigrette

BRANZINO MARINATO 12.
Branzino Tartare with Lemon, Parsley and Shallot

middle courses

SPAGHETTI all' AMATRICIANA 11./22.
Spaghetti with Guanciale, Tomatoes,
Pepperoncini and Fiore Sardo

PAPPARDELLE 11./22.
Pork Ragu and Rosemary

ZUCCHINI RISOTTO 11./22.
Carnaroli Rice with Parmesan and Basil

main courses

COBIA 25.
Tomato, Fennel and Sweet Garlic Puree

PORK BLADE STEAK 25.
Bev Eggleston's Pork with Summer Vegetables

STRIPED BASS 27.
Radish, Cucumber and Anchoyade Sauce

ELYSSIAN FIELDS LAMB SHOULDER 31.
Summer Squash, Tomatoes, Mint, Lemon Confit and Olives

Marco Canora, Chef/ Owner
Edward Higgins, Chef de Cuisine
Friday, September 05, 2008