



3-COURSE MENU

Available 5pm onwards.

59 PER PERSON

89 WITH WINE PAIRINGS

Warm Herb and Citrus Marinated Olives

Grilled Humboldt Squid

with citrus salsa, arugula and chickpea salad

wine pairing: Santa Cristina Pinot Grigio

or

Cibo Meatballs

with marinara sauce and parmigiano reggiano

wine pairing: Crudo Nerello Mascalese Rosé

Eggplant Parmigiana

layers of roasted eggplant,
fior di latte mozzarella, tomato sauce, basil

wine pairing: Michele Chiarlo barbera d'Asti

or

Roasted Ling Cod Oreganata

topped with oregano crumb, peperonata

wine pairing: Antinori Bramito Chardonnay

Tiramisu

wine pairing: Chapoutier 'Bila-Haut' Banyuls

TAX NOT INCLUDED