

PRANZO

\$34 | 12pm - 4pm | choice of one appetizer, main & dessert

appetizer

soup of the day

prepared daily with fresh vegetables

peaches & tomato salad

summer salad with peaches, heirloom tomato, basil & almonds

quinoa salad

heirloom quinoa, seasonal vegetables

salmon spread

smoked salmon rilette served with homemade cracker

burrata e zucchini

local burrata, marinated zucchini salad

main

conchiglie ai calamari e peperoncino fresco

Gragnano pasta, spicy fresh calamari ragù

tagliatelle zafferano, cozze e lavanda

fresh pasta, mussels, saffron, lavender

lingua di manzo laccata con fagiolini in rosso

glazed beef tongue, braised green beans

trota grigliata con cime di rapa

grilled trout, sautéed broccolini, chili sauce

beef tagliata

grilled striploin, arugula, baby tomato salad

dessert

artisanal gelato

in house-made *made daily flavor*

granita alla frutta

chef's daily selection of traditional flavored shaved ice

LEGGERO

insalatone

\$26 | to be shared or great as lunch for one

summer salad

tomato, arugula, green beans, avocado, shrimp

sicilian salad

tomato, capers, red onion, tuna confit, almonds, greens

parma salad

arugula, tomatoes, Prosciutto di Parma, mozzarella fior di latte, basil

panini

\$24 | served on freshly baked bread

TD burger

brioche bun, brisket & short rib patty, caramelized onions, tomato, lettuce, balsamic ketchup, potatoes

caprese focaccia

homemade focaccia, heirloom tomato, basil, sundried tomato pesto, gem salad