



WINTER LUNCH TASTING MENU

TO START, choice of:

- ITALIAN CHOP SALAD - castelfranco, romaine, ricotta salata, salami, red wine vinaigrette
- CELERIAC SOUP - butter poached lobster, winter black truffle gremolata, fried leeks

ENTREE, choice of:

- CAMPO PIZZA - mozzarella, eggplant, zucchini, peppers, mushrooms, rapini
- EGGPLANT PARMIGIANA - breaded eggplant, pomodoro, mozzarella, parsley
- FETTUCELLE - egg pasta, classic beef bolognese, shaved parmigiano
- ROASTED HALF CHICKEN - tuscan kale, pancetta, cous cous, pan butter sauce add \$12
- \*SALMON - savoy cabbage, saffron crema, candied gremolata, squid ink aioli add \$12

DESSERT, choice of:

- VANILLA BEAN GELATO - berries, waffle cone
- COCONUT CREME TAPIOCA - almond milk, passion fruit sauce, seasonal berries

\$30 per person  
add a glass of white or red wine \$15

If you want happiness for an hour – take a nap.  
If you want happiness for a day – go fishing.  
If you want happiness for a year – inherit a fortune.  
If you want happiness for a life time – help someone else.

at the stove  
angelo auriana  
eduardo perez

suggesting your wine  
francine diamond-ferdinandi  
pascal bolduc

serving you  
matteo ferdinandi  
paulo duran

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness