Lunch Menu

**seafood starters**
- squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema 21*
- brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone 23
- cured salmon – house marinated, red onions, capers, stracciatella cheese, brioche toast points 27*

**to continue**
- minestrone soup – garden vegetables, tomatoes, cannellini beans, pasta, garlic bread 14
- sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil 12
- tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar 17
- mixed greens – escarole, endive, frisée, apples, dates, orange gorgonzola, lemon-chili dressing 18
- creamy mozzarella – little gem lettuce, green cherry tomatoes, champagne vinaigrette 23

**matteo’s pizza**
- margherita – san marzano tomatoes, fior di latte, basil 23
- zucchini – cherry tomatoes, fontina cheese, basil, squash blossoms 25
- funghi – sautéed field mushrooms, leeks, thyme, reggiano crema 29
- italian sausage – orange infused gorgonzola, fior di latte, rapini 31
- salame – mozzarella, plum tomatoes, calabrian spicy salame, chives 29
- prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil 33

**homemade pasta**
- handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil 25
- gnocchi – semolina dumpling, pork sausage ragú, onions, spicy tomato passata 29
- bucatini all’ amatriciana – extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino 25
- agnolotti – braised beef short rib filled pasta, reggiano cream sauce, nebbiolo reduction 29
- casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter 29
- bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley 31
- linguine – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley 33

**from the sea and land**
- white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce 39*
- branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley 41*
- north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette 41*
- roasted free range chicken – green beans, reggiano cream, black garlic sauce 36
- filet mignon – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda 65*
- australian lamb chops – plancha seared, artichokes, marinated tomatoes, fava beans, gremolata 69*

**to the side**
- white rose potatoes – roasted garlic, chili flakes, aromatic herbs 18
- charred brussels sprouts – crisp pancetta, tuscan olive oil 18

**today’s additions**
- spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce 33
- vegan’s garganelli – extruded short pasta, sweet peppers, zucchini, cauliflower, tomato crema 29
- pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil 33

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