

RESTAURANT WEEK

LUNCH

45 per person

FIRST COURSE

CHOICE OF

KING SALMON TARTARE
snap pea, turmeric, mint

LIONI BURRATA (v)
nettle-almond pesto, green tomato
semolina cracker

EMPIRE CAESAR SALAD
castelfranco, baby romaine, anchovy
caperberries, parmesan, croutons

MAIN COURSE

CHOICE OF

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache, braised mushrooms & walnuts

CHINESE CHICKEN SALAD
cabbage, water chestnuts, almonds

GRILLED DORADE
caper, radish, fennel, Meyer lemon

MARINATED SKIRT STEAK +10
shiitake, Calabrian chimichurri

DESSERT

CHOICE OF
supplement 11

LEMON TORTA CAPRESE
lemon ginger curd, toasted meringue

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam