

LUNCH JULY 26, 2022

PRE-FIXE 3-COURSE MENU 45

Tomato salad with anchovy vinaigrette
Ricotta gnocchi with zucchini and squash blossoms
Espresso granita

A LA CARTE

Millet muffin	5
Roasted almonds	8
Potato chips with rosemary	5
Parmigiano with dates and almonds	12
Clark Street bread & cultured butter	5
Lemony chickpea soup	12
Mozzarella & prosciutto sandwich	16
Spicy eggplant banh mi sandwich	16
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	18
French lentil salad with herb vinaigrette	16
Caprese salad with black olive toast	20
Tomato salad with anchovy vinaigrette	20
Chicken a la Milanese	24
Ricotta gnocchi with zucchini and squash blossoms	20
Chocolate pavé with crème Chantilly	12
Rosmary scented polenta cake	12
Nectarine blackberry crumble	12
Strawberry sorbet	10
Espresso Granita	12