



MONDAY, JULY 18 – SUNDAY, JULY 31, 2016

RESTAURANT WEEK

Lunch Menu

Daily 11:45am-4:00pm

Two-Course Tasting Menu...20

Wine Tasting Pairing...12

To begin, choose from:

- Vitello Tonnato** Roasted, Chilled & Sliced Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan
WINE: PINOT GRIGIO COLLIO, BORGOCONVENTI, '13
- Burrata alla Caprese** Housemade Burrata Cheese, Heirloom Tomato, Basil Oil
(add Parma Prosciutto \$2)
WINE: PROSECCO BRUT, VALDO
- Insalata di Barbabietole** Red & Golden Beets, Mixed Organic Greens, Asparagus, Belgium Endive, Walnuts, Gorgonzola Cheese
WINE: PROSECCO BRUT, VALDO
- Schiacciata con Salsiccia Peperoni e Burrata** Italian Flatbread: Sausage, Roasted Peppers, Caramelized Onions, Housemade Burrata Cheese
WINE: FUME' BLANC, DRY CREEK VINEYARD, '15



Followed by choice of:

- Risotto agli Agrumi e Gamberi** Citrus Zest Risotto, Sautéed Tiger Shrimp
WINE: CHIANTI CLASSICO RISERVA, MONSANTO, '10
- Bucatini alla Carbonara** Bucatini Pasta, Organic Farm Egg, Guanciale, Pecorino Romano
WINE: MERLOT, BORTOLUZZI, '12
- Tagliatelle alla Bolognese** Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce
WINE: MERITAGE, CRYPTIC, '13
- Branzino alla Livornese** Pan-Roasted Mediterranean Bass, Roasted Cherry Tomato, Caper Berry, Onion, Fresh Basil (add \$4)
WINE: CHARDONNAY, CHATEAU ST. JEAN, '13
- Costolette d'Agnello Scottadito con Fichi** Grilled New Zealand Lamb Chops, Black Mission Figs, Balsamic Reduction, Grilled Polenta, Sautéed Spinach (add \$8)
WINE: CABERNET, BUEHLER VINEYARDS, '13
- Tagliata di Bue al Gorgonzola** Grilled & Sliced All-Natural Creekstone New York Steak, Caramelized Onions, Gorgonzola Sauce, Roasted Potatoes (add \$6)
WINE: SUPER TUSCAN, LUCENTE, '12

For our Dine LA menu, produce sourced from the Santa Monica Farmers' Market: micro greens from Maggie's, spinach from Coleman, heirloom tomatoes and cherry tomatoes from Wong, peppers from Garcia, asparagus from Carpenter, eggs from Lily's, spinach from Thao and fingerling potatoes from Weiser Farms.