



Lunch Menu

Served Daily 11:45am- 4:00pm

Two-Course Tasting Menu...25 ~ Wine Tasting Pairing...20

To begin, choose from:

Vitello Tonnato Roasted, Chilled & Sliced Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens, Shaved Parmesan
WINE: PINOT GRIGIO, FASOLI GINO, '15

Burrata con Pesche Housemade Burrata Cheese, Grilled Market Peaches, Wild Arugula, Ramp Vinaigrette (add Parma Prosciutto \$5)
WINE: PROSECCO BRUT, VALDO

Carpaccio di Bue Thinly Sliced Filet Mignon, Mustard Aioli, Watercress, Meyer Lemon Confit, Shaved Parmesan
WINE: ROSÉ, ORO, '14



Followed by choice of:

Lavarello alle Erbe Roasted & Herb-Marinated Whitefish, Roasted Artichoke, Sautéed Broccolini, Sweet and Sour Kumquat
WINE: CHIANTI CLASSICO RISERVA, MONSANTO, '12

Pollo Arrosto al Limone Roasted Half, Deboned, All-Natural Chicken, Lemon Sauce, Parmesan Roasted Potatoes
WINE: BARBERA, TORTI, '10

Bistecca in Salsa Verde Grilled New York Steak, Olive Oil Crushed Potato, Market Radicchio, Salsa Verde
WINE: CABERNET SAUVIGNON, BUEHLER, '14

For our Dine LA menu, produce sourced from the Santa Monica Farmers' Market: wild arugula from Maggie's, watercress from Coleman, peaches from Fairhill, radicchio from Garcia, fingerling potatoes from Weiser Farms and artichoke from Life's a Choke.