



Lunch Menu

Served Daily 11:45am- 4:00pm

Two-Course Tasting Menu...20 ~ Wine Tasting Pairing...18

To begin, choose from:

Vitello Tonnato Roasted, Chilled & Sliced Veal, Genoa Tuna-Caper Aioli

WINE: PINOT GRIGIO, SAN MICHELE, VENETO '16

Housemade Burrata Heirloom Tomato, Basil, EVOO

WINE: CHARDONNAY IGT, CAMARA '16

Red & Gold Beet Salad Market Greens, Cherry Tomato, Grilled Chicken Breast,
Bell Pepper, Feta, Balsamic Dressing

WINE: VERTIGO BIANCO, LIVIO FELLUGA '13

Pepata di Cozze New Zealand Black Mussels, Calabrian Anduja Broth, Grilled Crostino

WINE: CHARDONNAY, TENUTA MAZZOLINO "CAMARA," '16



Followed by choice of:

Cacio e Pepe Bucatini-hallowed spaghetti, Creamy Red Cow Parmesan Sauce, Black Pepper

WINE: SANGIOVESE, LE CORTI DEI FARFENSI "CLOS" '15

Roasted Scottish Salmon Grilled Asparagus, Curry Sauce

WINE: VERTIGO BIANCO, LIVIO FELLUGA '13

Free-Range, All-Natural Half Chicken Meyer Lemon Sauce, Wild Mushrooms,
Cherry Heirloom Tomatoes, Parmesan Roasted Potatoes

WINE: CHIANTI CLASSICO, CASTELLO DI RADDA '14

Risotto di Mare Organic Arborio Risotto, Black Mussels, Tiger Shrimp, Manila Clams, Black Mussels,
Scallops, Jumbo Prawn, Seafood Broth (add \$6)

WINE: PRIMITIVO, TENUTA CHIAROMONTE "ELE" '14

Grilled Lamb Chops Storo Polenta, Demi-Glace (add \$6)

WINE: CHIANTI CLASSICO, CASTELLO DI RADDA '14

For our Dine LA menu, produce sourced from the Santa Monica Farmers' Market:
Basil from Maggie's Farm, zucchini and eggplant from Tutti Frutti, mushrooms from The Mushroom Man, beets from Tamai Farm, cherry tomato and heirloom tomato from Wong, Meyer lemon from JJ Lone Daughter Ranch.