



SEASONAL CHEF RECOMMENDATIONS

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Ahi Tuna Crudo 19.99

Shaved Fennel, Lemon Conserva Aioli, Tomato-Caper Oil

WINE PAIRING *Rosé* 12.50

A Collaboration with Katie Lee Biegel

ENTRÉE

Casarecce Capri 18.99

Shrimp, Shaved Asparagus, Roasted Tomatoes, Pancetta,
Calabrian Lobster Sauce, Lemon Crumbs

WINE PAIRING *Cooper's Hawk Lux Chardonnay* 13.50

DESSERT

Banoffee Pie 10.99

Graham Cracker Crust, Banana, Toffee Filling,
Fresh Whipped Cream

WINE PAIRING *Nightjar* 11.75

This month, discover a taste of Italy in your glass:

TRY OUR JUNE WINE OF THE MONTH

Isola del Mare **GLASS** 11.00

The perfect wine to transport you to the island of Capri.

EXCLUSIVE SEASONAL SPRITZ

Clementine Spritz **GLASS** 10.25

An abundance of citrus flavors. Limited quantities available!



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Ahi Tuna Crudo 19.99

Shaved Fennel, Lemon Conserva Aioli, Tomato-Caper Oil

WINE PAIRING *Rosé* 12.50

A Collaboration with Katie Lee Biegel

ENTRÉE

Filet Medallions &

Spinach Mascarpone Ravioli 39.99

Asparagus and Arugula Salad, Brown Butter Cream,
Aged Balsamic

WINE PAIRING *Isola Del Mare* 11.00

DESSERT

Banoffee Pie 10.99

Graham Cracker Crust, Banana, Toffee Filling,
Fresh Whipped Cream

WINE PAIRING *Nightjar* 11.75

This month, discover a taste of Italy in your glass:

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Isola del Mare GLASS 11.00

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Clementine Spritz GLASS 10.25

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DINNER