

# LUNCH

## Antipasti

Winter Point Oysters in the half-shell  
on ice, rhubarb mignonette 3-

Zuppa – Seasonal vegetable minestrone,  
chickpeas, grilled focaccia 7-

Riviera Salad – Grand View Farm lettuce, tomatoes,  
farm honey, white balsamic vinaigrette, pecorino 7-

House-made pork & apricot terrine,  
fruit mostarda, spiced nuts 8-

Fresh Buffalo Mozzarella, cherry tomatoes,  
estate extra virgin olive oil, organic basil 13-

Trio Formaggi – St. Agur Bleu,  
l'Explorateur & Montasio cheese, farm  
honey, mostarda, crostini 15-

Prime Steak Tartare, salsa rosa,  
cornichons, crostini 11-

## Panini

Black Angus – shaved sirloin, provolone &  
mozzarella, grilled onions, chili pepper aioli 13-

Berkshire Pork – slow roasted shoulder, fontina,  
peppers & zucchini, balsamic aioli 13-

Garlic & Basil Chicken – marinated breast, asiago  
cheese, grilled eggplant, organic basil pesto 12-

## Main Course

Hand Cut Rigatoni - Berkshire pork & veal  
Bolognese, pea tendrils, Pecorino Romano 12-

Hand Cut Fettuccini - sauteed gulf shrimp,  
cocktail tomatoes, organic basil pesto 12-

Seared Yellowfin Tuna – fingerling potatoes, shaved  
fennel, roasted red peper aioli, sea salt 13-

Omelet – farm eggs, zucchini, 2-year cheddar,  
fingerling potatoes, applewood smoked bacon 11-

Vignola Pizza – cherry tomatoes, fresh mozzarella  
& provolone cheese, organic basil 12-

Salumi Pizza – fennel salami, artichokes,  
olives, asiago & provolone cheese 13-

## Dolci

Ciocolato – warm double chocolate bread  
pudding, caramel semifreddo, toffee 7-

Panna Cotta – vanilla bean panna cotta,  
Maine strawberries, caramel sauce 7-

Torta di Noci – honey almond tart, white  
chocolate gelato, candied pears 7-