

CURZIO'S WINE SUGGESTION

BOLLICINE

	<i>glass</i>	<i>bottle</i>
PROSECCO DOC VILLA SANDI Italy, NV (Glera)	79	420

BIANCHI

	<i>glass</i>	<i>bottle</i>
DANZANTE FRESCOBALDI Italy, 2014 (Pinot Grigio)	80	440
SAUVIGNON BLANC VILLA MARIA New Zealand, 2014 (Sauvignon Blanc)	88	495
ARANCIO CHARDONNAY Italy, 2015 (Chardonnay)	79	410

ROSSI

	<i>glass</i>	<i>bottle</i>
ROCCHETTO CHIANTI CLASSICO DOCG RIDOLFI Italy, 2013 (Sangiovese, Merlot, Colorino)	79	410
MERLOT RESERVA ALTO LOS ROMEROS Chile, 2014 (Merlot)	79	410
TERRAZAS MALBEC Argentina, 2015 (Malbec)	88	440



{ A LA CARTE MENU AVAILABLE UPON REQUEST }

POWER LUNCH BUFFET



ENJOY our SELECTION OF ITALIAN ANTIPASTI *and* SALAD BUFFET + DAILY SOUP

***** \$158

not enough? WHY NOT ADD...

CHOICE **A** - PASTA [+ \$25]
add one of our hand-made or durum wheat Felicetti pasta

ORECCHIETTE with ZUCCHINI and BASIL CREAM

LINGUINE FELICETTI tossed with PRAWNS and ROCKET LEAVES in PINK SAUCE

CHOICE **B** - PIZZA [+ \$32]
add one 8" pizza selected from our pizzaiolo

BROCCOLINI E SALSICCIA BIANCA with MOZZARELLA FIOR DI LATTE, BROCCOLINI, FRESH CHILI and TUSCAN SAUSAGE

4 FUNGHI with TOMATO SAUCE, MOZZARELLA FIOR DI LATTE and ASSORTED SAUTÉED MUSHROOMS

EXECUTIVE CHOICES [+ \$50]

EXECUTIVE CHOICE **C** - FISH
add one chef seafood recommendation

FRITTURA DI PARANZA made with ASSORTED DEEP FRIED SEAFOOD served with LEMON MAYO

EXECUTIVE CHOICE **D** - MEAT
add one generous meat dish

¼ SPRING CHICKEN SPIT ROASTED, prepared with our HERB SEASONING, ROASTED POTATOES and a GARDEN SALAD

TENDER U.S. BLACK ANGUS BEEF STRIP LOIN ZURICHOISE sautéed with BUTTON MUSHROOMS, GHERKINS and CREAM served on a MASHED POTATO CROWN

POWER LUNCH BUFFET ALSO INCLUDES

§ complimentary mini cone from I-Scream®
§ a LAVAZZA coffee