

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

HOMEMADE GNOCCHI DI PATATE tossed with FRESH TOMATO and BASIL SAUCE

HANDMADE TAGLIATELLE tossed with SALMON, CREAM and LEMON ZEST

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

NAPOLETANA with TOMATO SAUCE, ANCHOVIES, CAPERS and OREGANO

GORGONZOLA BIANCA with MOZZARELLA FIOR DI LATTE, GORGONZOLA CHEESE, CHERRY TOMATOES and WALNUTS

EXECUTIVE CHOICES [+\$50]

EXECUTIVE CHOICE C - FISH
add one chef seafood recommendation

BLACK OLIVE CRUSTED SUSTAINABLE SEA BASS FILLET served with a LIGHT TOMATO FONDUE, EXTRA VIRGIN CRUSHED POTATOES and BLACK OLIVES

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

PORK LOIN ESCALOPE in MUSHROOM and WHITE WINE CREAM SAUCE served with a GARDEN SALAD

POWER LUNCH BUFFET ALSO INCLUDES

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