

OENOTRI

LUNCH MENU FEBRUARY 22

ANTIPASTI

ANTIPASTI MISTI: CHEF'S SELECTION OF HOUSE MADE SALUMI,
CONDIMENTS AND CHEESE

16.00

MIXED LETTUCES WITH **MEYER LEMON**
VINAIGRETTE AND PARMIGIANO-REGGIANO

8.00

ZUPPA: CANNELLINI BEAN WITH PESTO
AND CROUTONS

8.00

WOOD OVEN ROASTED PINK LADY APPLES WITH CARNIVAL SQUASH,
PANCETTA AND ARUGULA

11.00

LITTLE GEM LETTUCES WITH **LEMON** ANCHOVY VINAIGRETTE

10.00

PIZZA

MARGHERITA: MOZZARELLA DI BUFALA, SAN MARZANO
TOMATO SAUCE AND **OREGANO**

13.50

WATSON FARM LAMB SAUSAGE WITH ROASTED FENNEL
AND WILD NETTLES

14.00

ROASTED CAULIFLOWER WITH PANCETTA, BAGNA CAUDA
AND PECORINO ROMANO

14.00

PANINI

ALL PANINI COME WITH GARDEN LETTUCES

NIMAN RANCH BEEF PASTRAMI WITH GRILLED SPRING ONIONS
AND HORSERADISH MAIONESE

10.00

HUDSON RANCH GUINEA HEN BREAST WITH LARDO
AND PECORINO ROMANO

10.00

BRAISED BRASSICAS WITH TOMATO, CAPERS
AND PARMIGIANO

10.00

PASTA

STROZZAPRETTI WITH WATSON FARM LAMB HEART RAGU
AND PECORINO ROMANO

14.00

BUCATINI ALL AMATRICIANA: TOMATO, HOT PEPPER, GUANCIALE
AND PECORINO ROMANO

14.00

LUMACHE WITH **FAVA LEAF** PESTO
AND HAZELNUTS

14.50

DESSERT

CHOCOLATE BUDINO, CANDIED ALMONDS AND OLIVE OIL

8.00

AFFOGATO WITH AMARETTI

7.00

RICOTTA PANNA COTTA, ASIAN PEARS AND HONEY

8.00

FROM OENOTRI GARDENS