



Bread available upon request.

Spring Lunch

SMALL SALADS & SOUP

Salt-roasted beets with arugula and almonds 8.

Mixed garden lettuces with red wine vinaigrette 8.

Arugula, hazelnuts, and Parmigiano Reggiano cheese with balsamic vinaigrette 10.

Soup: AQ 10.

COMPOSED SALADS

Confit'd chicken, mizuna, Gorgonzola cheese, Fuji apple, pistachios, and sherry vinaigrette 18.

*Today's fish, roasted, with Cerignola olives, fennel, arugula, almonds, lemon, and Parmigiano Reggiano cheese 18.

Butter lettuces with *ricotta salata* cheese, Medjool dates, Ruby grapefruit, pistachios, and sherry vinaigrette 16.

HOUSE-MADE PASTAS & MEATLESS MAIN COURSE

Tortelloni of *ricotta* with toasted hazelnuts, old *aceto balsamico*, and sage 19.

Spaghetti neri with Georgia white shrimp, tomato, Calabrian chili, garlic, and lemon 21.

Whole grain red winter wheat *cavatelli alla bolognese* 18.

Spaghetti alla carbonara 17.

Lumache with tomato, *mozzarella*, oregano, and chili 21.

Tortellini in brodo with Parmigiano Reggiano cheese 19.

Farrotto of spring vegetables and roasted mushrooms with *ricotta salata fonduta* 17.

Week of April 29-May 3, 2019

Oliveto

*Items served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.