



First Course

LITTLE GEM CAESAR

parmigiano reggiano, lemon-anchovy vinaigrette & sourdough crisps

CHILLED SPRING PEA SOUP

crème fraiche, mint & lemon oil

Main Course

BERTHA ROASTED CHICKEN BREAST

fregola verde & charred spring onion jus

HOUSE MADE FETTUCINE "PAGLIA E FIENO"

shaved asparagus, cultured butter & pecorino romano

GRILLED SPRING LAMB BURGER

black garlic bbq, pickled red onion, arugula & herb boursin

Dessert

BAY LEAF PANNA COTTA

meyer lemon conserva, black pepper shortbread

\$33 PER PERSON

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*