

BLÜ
RISTORANTE & LOUNGE
\$36 LUNCH PRIX FIXE

FIRST COURSE

Zuppa Del Giorno

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini,
House Pickles

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce

Arugula, Peach, Goat Cheese, Apple, Prosecco Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton,
Prosciutto, Caesar Dressing

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted
Red Pepper Coulis **(Add \$3)**

SECOND COURSE

Classic Bolognese, Pappardelle

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped
Ricotta, Tomato Marsala Sauce **(Add \$6)**

Cacio e Pepe, Linguini

Linguini, Pan Seared Diced Atlantic Salmon, Zucchini, Cherry
Tomato, Caper, Rose Sauce

Pappardelle, Pan Seared Chicken Tender, Wild Mushroom,
Truffle Oil, Arugula, White Wine Cream Sauce

Grilled Chicken Breast, Gem Lettuce, Parmesan, Olive Crumble,
Focaccia Crouton, Prosciutto, Caesar Dressing

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond,
Garlic, Basil Pesto *(Vegan)*

Spinach Ricotta Chicken Involturni, Roasted Potato, Grilled
Zucchini, Piperade Sauce

Burrata Pizza, Pomodoro Sauce, Basil,
Balsamic Reduction **(Add \$3)**

Grilled Branzino, Grilled Lemon, Grilled Zucchini,
Salsa Verde **(Add \$14)**

THIRD COURSE (Add \$6)

Pistachio Tiramisu

Affogato, Vanilla Gelato

Pineapple Coconut Panna Cotta

Sorbet of the Day

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FIRST COURSE

Zuppa Del Giorno

Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostini, House Pickles

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro
Sauce

Arugula, Peach, Goat Cheese, Apple, Prosecco Emulsion

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton,
Prosciutto, Caesar Dressing

Grilled Calamari, Caper Berry, Black Olive, Peperonata,
Roasted Red Pepper Coulis **(Add \$3)**

SECOND COURSE

Classic Bolognese, Pappardelle

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom,
Whipped Ricotta, Tomato Marsala Sauce **(Add \$6)**

Cacio e Pepe, Linguini

Linguini, Pan Seared Diced Atlantic Salmon, Zucchini,
Cherry Tomato, Caper, Rose Sauce

Pappardelle, Pan Seared Chicken Tender, Wild Mushroom,
Truffle Oil, Arugula, White Wine Cream Sauce

Grilled Chicken Breast, Gem Lettuce, Parmesan, Olive
Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing

Zucchini Pasta, Sundried Tomato, Spring Green Pea,
Almond, Garlic, Basil Pesto *(Vegan)*

Spinach Ricotta Chicken Involturni, Roasted Potato, Grilled
Zucchini, Piperade Sauce

Burrata Pizza, Pomodoro Sauce, Basil,
Balsamic Reduction **(Add \$3)**

Grilled Branzino, Grilled Lemon, Grilled Zucchini,
Salsa Verde **(Add \$14)**

THIRD COURSE (Add \$6)

Pistachio Tiramisu

Affogato, Vanilla Gelato

Pineapple Coconut Panna Cotta

Sorbet of the Day

