

# LUNCH MENU

## Olive Marinata

Marinated Itriane olives imported from Italy with Herbs, Citrus and Chili

8

## FOCACCE

### Caprese

Buffalo Mozzarella, Tomato, Basil

24

### Cestino di Focaccia

Focaccia Basket with Extra Virgin Olive Oil

9

## I NOSTRI PIATTI

### Gnocchi alla Sorrentina

San Marzano tomato sauce, mozzarella

27

### Tagliatelle alla Bolognese

Traditional Ragù, 24-month Parmigiano Reggiano

32

### Peperone Tonnato

Grilled Pepper, Tonnata Sauce and Mint

23

### Burrata e Pomodorini

Imported Burrata from Italy with Semidried Cherry Tomatoes

27

### Polpette al Sugo

Traditional Meatballs in Tomato sauce and Ricotta Cheese

27

### Crudo di Tonno

Tuna Crudo, Ginger Mayo, Spicy Herb oil, Green Apple and Celery

29

*Ask your server for Gluten-Free options*

## LE VERDURE

### Cavoletti di Bruxelles

Baked Brussels Sprouts, Red Wine and Blueberry reduction, hot Honey and Pomegranate

19

### Friggitelli

Fried Shishito Peppers, Lime and Spicy Mayo

18

### Radicchio Castelfranco

Castelfranco Radicchio Salad, Podalico Caciocavallo Cheese, Toasted Almonds and Citrus Vinaigrette

25

# HAPPY HOUR

## White Wine Of The Day

13/52

## Red Wine Of The Day

13/52

## Spritzes

14

Ceraso / Limoncello / Agrumato

Amaro Amiata / Aperol / Campari / Hugo

## Negroni / Americano

14

## Cheese and Salumi Board

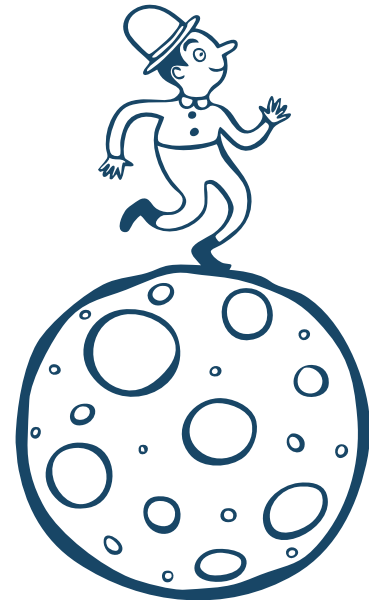
27

(Cheese board only 25\$)

## Olive Marinata

5

From Sunday to Thursday | 3 pm - 6 pm



Sophie Blackall

BOOKSHOP — BISTROT  
**SULLALUNA**  
VENEZIA — NEW YORK