



Restaurant Week Lunch

Pheny

BURRATA E ZUCCA

Burrata, Roasted Pumpkin and Truffle Dressing

or

ZUPPA DI CIPOLLA

Traditional Onion Soup with Cheesy Croutons

or

INSALATA DI VERZA

Kale, Apples, Beets, Carrots Salad with Olive Oil and Lemon Dressing

or

TARTAR DI SALMONE

Salmon Tartar with Passion Fruit Sauce



RISOTTO CAPRINO E ZUCCA

Arborio Rice, with Pumpkin and Goat Cheese

or

PACCHERI CON GUANCIALE E BURRATA

Homemade Spinach Paccheri with N'duja, Guanciale,
Tomato Sauce and Burrata

or

INSALATA DI TONNO ALLA SCAPECE

Mixed Salad topped with Seared Tuna Loin thinly sliced
Pickled Vegetables

or

FRITTURA DI WAHOO E VEGETALI

Wahoo and Vegetables Battered served with Tartar Sauce



CRÈME BRÛLÉE AL FRUTTO DELLA PASSIONE

Passion Fruit Crème Brûlée

or

TORTA ALL'OLIO CON FRAGOLE

Olive Oil Cake with Berries Compote

or

TORTA CAPRESE

Capri Style Almond Chocolate Cake served with Vanilla Ice Cream

\$35 per person

plus service charge

choose any 2 courses



2026