

## **lunch**

### **insalata**

little gem caesar  
caprese burrata

raddichio, focaccia croutons, parmigiano reggiano, crispy prosciutto  
burrata, heirloom tomatoes, wild greens, basil citrus vinaigrette

kale salad  
nicoise salad

white balsamic vinaigrette  
watermelon radish, edamame, ginger dressing  
blackened sear tuna, arugula, semi-hard boiled eggs, green been, sun dried

quinoa and farro pilaf salad

yellow tomatoes, olives, lemon thyme dressing  
asparagus, carrots, red bell pepper  
*selection of protein; chicken, shrimp, salmon, tuna, tofu*

### **antipasti**

chips and salsa  
crudités  
black truffle arancini  
oro king salmon crudo  
octopus a la plancha  
calamari fritti  
charcuterie

house made salsa, guacamole, white corn tortilla chips  
chef's garden vegetables, native tepary bean hummus  
arborio rice risotto, parmigiano reggiano, mozzarella, spicy diavolo sauce  
citrus vinaigrette, shaved fennel, salted cucumber, fried capes, mustard caviar  
grilled artichoke, shishito pepper, brown buttered soffritto, n'duja  
calabrian tomato sauce, lemon, basil aioli  
curated charcuterie, utah creamery cheese, marinated olives, housemade grissini  
candied pecan  
san marzano sauce, parmigiano reggiano  
grilled utah angus steak, roquette and frisée salad, radish, parmigiana reggiano  
pickled onion

rigatoni puttanesca

capers, kalamata olives, cherry tomato, parmigiano reggiano

### **burgers and taco**

black bean burger

salsa roja, caramelized onion, tomato, roquette, *choice of:* french fries or garden salad

seabass taco

ancho grilled seabass, guacamole, mustard aioli, pico de gallo, jalapeno, white corn tortilla

utah smashed burger

american cheese, salsa roja, tomato, roquette, dill pickle, *choice of:* french fries or garden salad

### **black oak pizzas**

wild mushroom  
marinara

sauce mornay, fresh mozzarella, fine herbs, white truffle essence  
cauliflower crust, sweet potato marinara, kalamata olive  
sundried cherry tomato, roquette

margarita  
prosciutto

san marzano sauce, fresh mozzarella, burrata, torn basil  
24 months aged prosciutto, roquette, sundried tomato, san marzano sauce  
fresh mozzarella