

# Emmaline Lunch

## raw bar

- EAST COAST OYSTERS\* fresh-shucked, champagne mignonette, horseradish, cocktail sauce 18  
SCALLOP CRUDO\* passion fruit habanero dressing, watermelon sorbetto 17  
TUNA TARTARE\* avocado mousse, orange ponzu, puffed black rice 16  
CRUDO di PESCE BIANCO\* red snapper, grilled pineapple, orange, apple, serrano, lime, cucumber 18  
CITRUS SALMON\* house-cured, lemon, crispy capers, crème fraiche, lavash 14

## meat & cheese

- prosciutto, bresaola, hot coppa, pork rilette  
delice de bourgogne, gorgonzola dolce, manchego  
preserved meyer lemon, blackberry mostarda, seasonal fruits, marcona almonds

24

## starters

- DEVILED EGGS black truffle, frico, crispy prosciutto 10  
MISO EGGPLANT nori, sesame, bonito flakes 9  
OYSTERS & PEARLS\* bruléed east coast oysters, black garlic, la tur-fontina sauce, orange pearls 12  
FONTINA FONDUE seasonal complements 15  
ASPARAGUS & PROSCIUTTO poached egg, shaved parmigiano, vinaigrette 16  
CALAMARI FRITTI arugula, chickpea, castelvetrano olives, arrabiata, lemon-garlic aioli 15

## soup & salad

- ITALIAN WEDDING SOUP israeli cous cous, chicken polpette, chives, carrots, parmigiano 12  
ENGLISH PEA SOUP tarragon, leek, granny smith apple salad, lavash 11  
BURRATA lemon-pistachio pesto, caponata, cherry tomato, balsamic, grilled country bread 16  
STRAWBERRY GOAT CHEESE arugula, farro, baby caprino, crispy parsnip, radish, candied almond, poppy seed 16  
BABY RED CAESAR petite red romaine, crispy pancetta affumicata, dea verde, house crouton, parmigiano, woodfired chicken breast 18  
ROASTED BEETS orange-raspberry dressing, goat cheese mousse, pistachio pesto, toasted almonds, frisée 14  
SALMON GRAVLAX SALAD\* mango, cucumber, granny smith apple, yogurt, arugula, dill, orange dressing 17  
SEARED TUNA SALAD\* yellowfin, watermelon, arugula, cucumber, red & white balsamic 23

## pizza & pasta

- HOUSE PIZZA cherry pomodoro, artichokes, prosciutto, kalamata, smoked mozzarella 14  
PIZZA BIANCA pancetta affumicata, fontina sauce, stracciatella, onion, truffled honey 15  
LINGUINI ZUCCHINE e GAMBERETTI woodfired shrimp, cherry tomato, garlic, lemon-pistachio pesto 19  
BUCATINI ALFREDO fontina cream, wild mushrooms, wood-grilled chicken, chives 18  
LAMB PAPPARDELLE overnight ragu, caponata, herbed ricotta, bread crumbs 24  
RADIATORE BOLOGNESE fresh buckwheat pasta, veal-pork sugo, walnuts, parmigiano 22

## sandwiches

- GRILLED CHEESE toasted sourdough, white cheddar, taleggio, aged cheddar, smoked mozzarella, tomato-basil soup dip 15  
CHICKEN BRIE CROISSANT woodfired chicken breast, double cream brie, lavender honey, granny smith apple, arugula, baby spinach, basil, field greens salad 16  
OUR BURGER angus beef house blend, leaf lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, poppy seed bun, chef's fries 17  
THE SAMMY lean and thin wood-seared steak, fresh horseradish cream, aged provolone, rosemary focaccia, chef's fries 18

## Emmaline's favorites

- SEARED FRESH SEA SCALLOPS fennel, citrus, crispy forbidden rice, jamon serrano vinaigrette 32  
SIMPLY GRILLED SALMON warm farro salad, roasted seasonal vegetables, lemon-dill beurre blanc 28  
POACHED CHILEAN SEA BASS pinot bianco, italian herbs, cockles, 'nduja, rapini agrodolce, coriander vinegar 40  
MUSSELS & FRIES lemon-caper butter, blistered tomatoes, soppressata, chef's fries, garlic aioli 20  
ROASTED HALF CHICKEN joyce farms freebird, paprika butter, chicken jus, potato purée, seasonal vegetables 29  
STUFFED PEPPERS smoked ancient grains, vegetable caponata, yellow tomato oregano salsa 24  
FRITATTA AMERICANA pancetta, mozzarella, asparagus, pomodoro, mushrooms, chef's fries 16  
STEAK FRITTI charred grass-fed hanger steak, oregano pesto, chef's fries 28

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a gratuity of 18% may be added for your convenience.