

LUNCH

THE WARDROOM

2026

Lunch served Thursday, Friday, Saturday 11am-2pm

ADDITIONAL WARDROOM FOCACCIA & OLIVE OIL \$5 / \$9
tasting of three artisanal olive oils \$12

INSALATE

ARUGULA <i>Parmigiano Reggiano, lemon champagne vinaigrette</i> 12	FENNEL & CITRUS <i>arugula, shaved fennel, orange vinaigrette toasted pine nuts, Pecorino Romano</i> 14	CAESAR <i>Parmigiano Reggiano anchovies, croutons</i> 14
ADD MARINATED GRILLED CHICKEN +8 SCOTTISH ORGANIC GRILLED SALMON +12 20-MONTH PROSCIUTTO SAN DANIELE +15		

SANDWICHES	THE POSTO <i>arugula, whipped ricotta prosciutto, champagne vinaigrette extra virgin olive oil on toasted focaccia</i> 20	THE ITALIAN <i>hot & sweet coppa, Toscana salami provolone, lettuce, red onion hot & sweet peppers, Italian dressing on a soft Italian roll</i> 23	THE CAPRESE <i>fresh mozzarella tomatoes & basil served panini style on a soft Italian roll</i> 15
-----------------------	--	---	---

PASTA	
TAGLIATELLE <i>ragu bolognese Parmigiano Reggiano</i> 23	RIGATONI ALLA SORRENTINA <i>local cherry tomato ragu, fresh mozzarella garlic, basil, Parmigiano Reggiano</i> 20
ORECCHIETTE <i>sundried tomatoes, Calabrian chili broccoli rabe, Parmigiano Reggiano</i> 24	LINGUINE <i>lobster, basil fra diavolo</i> 32
PESCE E VERDURE <i>market grilled fish with seasonal vegetables</i> MP	

DESSERT	
CANNOLI <i>whipped ricotta, orange zest chocolate chips</i> 8	AFFOGATO <i>house-made vanilla gelato shot of espresso</i> 8

WINES BY THE GLASS
SPARKLING Prosecco, Jeio, Valdobbiadene 16 Veneto, NV Prosecco Rosé, Ca' Furlan 16 Cuvée Mariana, Veneto '23 Franciacorta, Ca' del Bosco 32 Extra Brut Cuvée Prestige, NV
ROSÉ Miralý Rosé Intrigant 14 Tenuta Montecchiesi, Toscana '24
WHITE Sauvignon, Eisacktal Valle Isarco 14 Alto Adige '24 Bianco, Alois Lageder Misto Mare 14 Vigneti delle Dolomiti, Alto Adige '25 Arneis, Monchiero Carbone Roero Recit 15 Piemonte '23 Pinot Grigio, Abbazia di Novacella 18 Valle Isarco, Alto Adige '24 Chardonnay, Elena Walch 19 Alto Adige '23
RED Nebbiolo, Elio Grasso Langhe 18 Gavarini, Piemonte '22 Sangiovese, Badia a Coltibuono 18 Chianti Classico, Toscana '22 Pinot Noir, Les Crêtes 19 Valle d'Aosta '24

DRAFT BEERS

PERONI NASTRO AZZURO	Italy	abv 5.1	7	REISSDORF KÖLSCH	Germany	abv 4.8	8
STILLWATER RED SAUCE	U.S.A.	abv 4.6	8	OTHER HALF BREWING	U.S.A.	abv 7.0	8
ITALIAN PILSNER				GREEN CITY HAZY IPA			

BOTTLED BEERS

FORST LAGER	Alto Adige	abv 4.8	9	FLEA IPA FEDERICO II	Umbria	abv 6.6	12
MENABREA BIONDA	Piemonte	abv 4.8	10	KBIRRA AMERICAN PALE ALE	Campania	abv 6.0	14
DOLOMITI PILS	Veneto	abv 4.9	7	BIRRA MORENA CLASSICA	Basilicata	abv 4.6	8