

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

parmigiano reggiano, lemon
champagne vinaigrette

12

PANZANELLA

cherry tomatoes, red onion, focaccia, cubed feta
red wine vinegar, fresh torn basil

14

CAESAR

parmigiano reggiano, croutons
anchovy dressing

14

PROTEIN

marinated grilled chicken (8), Scottish organic grilled salmon (12), 20-month prosciutto San Daniele (15)

SANDWICHES

THE POSTO

arugula, prosciutto
whipped ricotta
champagne vinaigrette
extra virgin olive oil
served toasted on focaccia

20

THE WESTOVER

hot and sweet coppa
Genoa salami, sliced provolone
shredded lettuce, hot peppers
sweet peppers, onion
housemade Italian dressing
on a soft Italian roll

20

THE CAPRESE

fresh mozzarella
tomatoes & basil
served panini style
on soft Italian roll

15

PASTA

TAGLIATELLE

ragu bolognese
parmigiano reggiano

23

RICOTTA CAVATELLI

pesto alla Genovese, heirloom cherry tomatoes
parmigiano reggiano, toasted pine nuts

20

SPINACH CHITARRA

artichoke purée, fava beans, peas
fresh mint & basil

24

LINGUINE

lobster, fra diavolo
fresh basil

32

PESCE E VERDURE market grilled fish with seasonal vegetables MP

DESSERT

8

CANNOLI

whipped ricotta, orange zest, chocolate chips

AFFOGATO

housemade vanilla gelato, shot of hot espresso