

# *Cetrella*

## LUNCH MENU

### STARTERS

Beech Brown Mushroom Bisque 15  
potato · porcini powder · basil oil · tomato oil · parmesan crisps

Fennel and Radicchio Salad 18  
broccolini · radish · citrus vinaigrette · dill

Tuscan Kale Salad 19  
apple · pomegranate · sunflower seed · pecorino gran cru · roasted shallot-sherry vinaigrette

Chesapeake Bay Blue Crab Cakes 22  
red pepper coulis · lemon mayonnaise

Garlic Prawn 23  
herbes de provence · extra virgin olive oil · lemon · aleppo pepper flake

New Zealand Atkins Ranch Lamb Meatballs 19  
tomato · yoghurt · herbs

### ENTRÉES

Mary's Chicken Caesar Salad 25  
romaine lettuce · crouton · caper · caesar dressing (yogurt-lemon-parsley-olive oil)

Ōra King Salmon Kale Salad 35  
apple · pomegranate · sunflower seed · pecorino gran cru · roasted shallot-sherry vinaigrette

A Thousand and One Nights Risotto 23  
mixed winter vegetable · butter · parmigiano reggiano

Mafaldine Cacio e Pepe 22  
pecorino romano · black pepper butter

Lumache all'Amatriciana 23  
guanciale · tomato · pecorino romano

Mezze Rigatoni 25  
beef ragù bolognese · arugula · parmigiano reggiano