



with
BANVILLE WINE MERCHANTS

APERITIVO

focaccia, olive tapenade canape, confit tomato

ANTIPASTI

smoked codfish rillettes, garden tomato, grilled levain

Cordero San Giorgio "Rivone" Chardonnay Oltrepò Pavese 2021

PRIMI

bresaola with tonnato, ligurian fried sardines

Cantina Lunae Bosoni Liguria di Levante IGT Ciliegiolo 2022

SECONDI

tagliolini with speck, cream butter sauce,
roasted black & pink pepper, herbs

Cordero San Giorgio "Partù" Pinot Nero Riserva Oltrepò Pavese DOC 2020

INSALATA

local lettuce, lemon citronette, crispy polenta, olives

OFFERTA

rabbit leg, mushroom & cherry ragù, risotto alla milanese, hazelnut

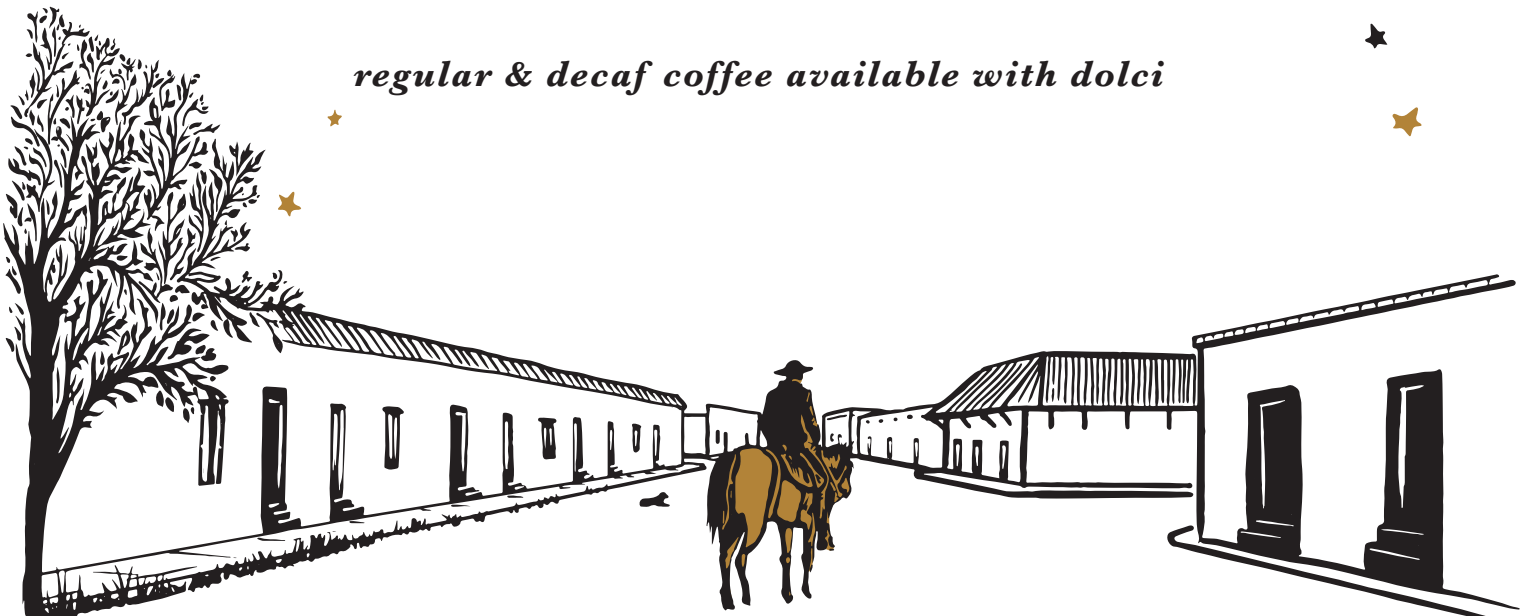
Parusso Bussia Barolo DOCG 2019

DOLCI

pandolce, house mascarpone with seasonal stone fruit

Cantina Lunae Bosoni Vermentino Colli di Luni DOC "Black Label" 2022

regular & decaf coffee available with dolci





THANK YOU TO OUR PARTNER

Banville
Wine Merchants

FEATURING

CORDERO
SANGIORGIO



Parusso ★
- dal 1971 - ★

We would like to thank our local friends, bakers, makers & vendors:



- | | |
|-------------------------------|----------------------------|
| SOUTHWINDS FARM | CAFFE LUCE |
| VISTA MICROGREENS | MAYA TEA |
| BARRIO BREAD | SAND RECKONER |
| DESERT PEARL MUSHROOMS | HAMILTON DISTILLERS |
| CERES PASTA | DOS MANOS APIARIES |
| MISSION GARDENS | MERCHANT'S GARDEN |

The Coronet proudly serves sustainable proteins from a scratch kitchen.
We care that our proteins are ethically sourced with minimal environmental impact.
★ We also source organic and local produce & other goods whenever possible.

Please be aware that there are milk, egg, tree nuts, soy, wheat, fish & crustacean shellfish in the kitchen. **There are no peanuts.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.