

Lincoln Ristorante
Summer Restaurant Week 2026
3-Course Dinner \$60pp

1ST COURSE:

ZUPPA FREDA DI MELONE GF

Chilled melon soup, olive oil, prosciutto, mint

VITELLO TONNATO supp \$15

Baby arugula, parmigiano, sliced veal, tonnato sauce

INSALATA DI PESCHE V, GF, N

Market peaches, stracciatella, arugula, hazelnuts

VONGOLE GRATINATE

Littleneck clams, breadcrumbs, herb butter, lemon

2ND COURSE:

CASARECCE ALLA TRAPANESE V, N

Pesto Trapanese, toasted almonds, cherry tomatoes, pecorino sardo

PORK MILANESE

Radicchio salad, stone fruit, parmigiano reggiano

ORATA ALLA GRIGLIA GF

Grilled sea bream, gigante bean, sungold tomatoes, aioli

BUCCATINI ARRABBIATA supp \$20

Poached lobster, san marzano, calabrian chili, pangrattato

3RD COURSE:

STONE FRUIT TORTA v

Market stone fruit, crème fraiche cake

CHOCOLATE TARTUFO gf

Chocolate gelato, mascarpone crema, amarena cherry