



TURNER'S

EST. 1978

A NIGHT IN LITTLE ITALY

A SPECIAL MENU CURATED
BY CHEF LUIGI SHIMAJ

EVERY WEDNESDAY

MEYER LEMON LINGUINE • 25

linguine, meyer lemon, garlic confit, pinot grigio wine sauce,
italian herbs, marjoram, grana padano

Sommelier Wine Pairing

Joseph Drouhin 'Vaudon' Chablis 2024 • 23

HALF MOON SEAFOOD RAVIOLI • 35

stuffed ravioli, italian herbs, clam saffron velouté,
shaved sardinian bottarga

Sommelier Wine Pairing

Jean-Marie Reverdy & Fils Sancerre 2025 • 20

LAMB RAGÙ PAPPARDELLE • 35

pappardelle, barolo wine lamb ragù, italian herbs, juniper berry,
pecorino romano, finished with extra virgin olive oil

Sommelier Wine Pairing

Giacomo Grimaldi Barolo 2021 • 30