

LUNCH

APPETIZERS

CHIPS AND FIRE ROASTED SALSA 20
Corn Tortilla Chips, Homemade Avocado Hummus, Charred Tomato Salsa

CHOPPED CAESAR SALAD 25
Romaine Hearts, Parmigiano Reggiano, Charred Avocado, Croutons

ICEBERG WEDGE SALAD 26
Baby Iceberg Lettuce, Guanciale, Red grapes, Cherry Tomatoes, Gorgonzola Dressing

FARRO SALAD 26
Feta Cheese, Arugula, Cucumber, Cherry Tomatoes, Lemon Vinaigrette

*Add To Your Salad: Organic Grilled Chicken 15 | Atlantic Salmon 18 | Shrimp 20 | Petit Filet Mignon 35

SANDWICHES

PORTOBELLO WRAP 24
Grilled Balsamic Marinated Portobello, Avocado Hummus, Mixed Greens, Spinach Tortilla, Oregano Vinaigrette

GRILLED FISH LETTUCE WRAP 26
Blackened Grilled Swordfish, Boston lettuce, Avocado, Lemon Pepperoncini Aioli

WAGYU BURGER 28
Grilled Wagyu Patty, Local Alcor Smoked Pork, Calabrian Aioli, Local Vaca Negra Cheese, Brioche Sesame Bun

PORK SHAWARMA 30
Smashed Ground Veal-Pork, Fire Roasted Naan Bread, Pickled Tomato & Cucumber, Arugula, Tzatziki Sauce

*All Sandwiches Served With a Side of your choice: French Fries | Truffle Fries +8 | Harvest Greens | Seasonal Fruit

PIZZA

MARGHERITA 26
Mozzarella, Heirloom Tomato, Basilico

DIAVOLA 28
Salami Calabrese, Mozzarella, Arugula

*Cauliflower Crust or Vegan Mozzarella Available for all Offerings upon request.

ENTREE

MEDITERRANEAN BRANZINO 45
Pan Seared Branzino Filet, Parsley Persillade, Lemon Caper Spaghetti al Burro

DESSERT

INSALATA DI FRUTTA 20
Chef's Selection of Seasonal Fruits & Berries

GELATO COOKIE SANDWICH 14
Homemade Chocolate Chip Cookie, Vanilla Gelato

ASSORTED HOUSE GELATO & SORBET 12
Gelato: Vanilla, Chocolate, Pistachio, Hazelnut
Sorbet: Cherry, Piña Colada, Passion Fruit, Raspberry

SIDES | 14 EACH

FRENCH FRIES
PARMESAN TRUFFLE FRIES +8
STEAMED VEGETABLES
HARVEST GREEN SALAD
SEASONAL FRUITS