

Express Lunch

Two Courses Appetizer and Entrée \$19 - Three Courses Appetizer, Entrée and Dessert \$23

Appetizers

Roasted tomato soup, feta, crispy chick peas, Aleppo pepper

Gold and red beets, goat cheese, almonds, pickled onions, cabernet vinegar

Mixed baby salads, shaved parmesan, balsamic vinaigrette

Shaved Brussels sprouts salad, pears, pecans, Manchego cheese

Little gem lettuce, Caesar dressing, focaccia croutons

Entrées

Pizza Margherita, tomato sauce, mozzarella, basil

Pizza with four cheese, fontina, mozzarella, parmesan, and herbed ricotta

P.E.I. mussels, red curry cream, fava beans, and cilantro

Handmade potato gnocchi, tomato basil sauce or bolognese

Linguine with veal meatballs, plum tomatoes, herbed ricotta cheese

Cavatelli, broccoli rabe pesto, dried cherry tomato, pignoli nuts

Egg white frittata, chopped spinach, mushrooms, goat cheese

Chopped Greek salad with grilled chicken

Salmon and tuna burger, avocado, herb remoulade, marinated beets

Grilled Hidden Fjord salmon, baby bok choy - citrus vinaigrette - grilled oyster mushroom

Pan-Fried or Grilled Chicken Milanese, mozzarella, baby arugula, tomato

Chicken "Scarpariello", hot cherry peppers, sausage, rosemary, spinach

Grilled chicken wrap, baby salad, sun dried tomatoes, grilled onions, tahini-lemon sauce

Niman Ranch ground chuck burger, cheddar, peppadew mayo

Desserts

Tiramisu / Bread Pudding / Sorbet / Gelato / Biscotti

Hob Nob Pino Noir | Smoking Loon Chardonnay | Principato Pino Grigio **\$6**