

**Express Lunch Two Courses Appetizer and Entrée \$19**

**Three Courses Appetizer, Entrée and Dessert \$23**

### **Appetizers**

Tomato and cucumber gazpacho, cilantro, olive oil

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

Watermelon and heirloom tomato salad, ricotta Salata, hazelnuts, Vidalia onions

Mixed organic salad, shaved parmesan, balsamic vinaigrette

Little gem lettuce, Caesar dressing, focaccia croutons

### **Entrées**

Pizza Margherita, tomato sauce, mozzarella, basil

Pizza with roasted corn, cauliflower, basil pesto, mozzarella

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

Whole wheat fettuccine, roasted cauliflower, black truffle cream, king oyster mushrooms

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, corn and zucchini salsa, shishito peppers

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

### **Red Wine**

Montepulciano, Valle Martello, Italy 12/40 Pinot Noir, Hob Nob, France 6/11/38

A to Z Pinot Noir 15/56 Cabernet Sauvignon, The Seeker, Chile 10/36 Cabernet Sauvignon,

Oberon, M. Mondavi 16/60 Malbec, Aruma, Rothschild, Mendoza 12/40

Super Tuscan, Villa Antinori, Italy 16/60 Amarone, Italy 20/90

Chianti, Badia di Morrana, Z Hospitality Label, Italy 12/44

### **White Wine**

Chardonnay, Smoking Loon, California 6/10/36 Chardonnay, Sonoma Cutrer, California 16/60

Pinot Grigio, Principato, Italy 6/10/36 Sauvignon Blanc, Uppercut, California 12/38

Gavi di Gavi, Picollo, Italy 14/50 Rose, Sacha Lichine, Provence 12/40

Rose, Fleurs de Prairie, Provence 16/55 Prosecco, Mionetto, Brut 12/45

Sancerre, Chateau de Sancerre 16/65 Veuve Clicquot Reserve, Reims, France 18/98

**Wine Features - \$6 - available with Express Lunch**

### **Beer \$7**

Light Lager, Coors Light, Colorado / Premium Lager, Peroni, Italy / IPA, Flower Power, Ithaca

Seasonal, Sam Adam's, Massachusetts / Pilsner, Two Roads Ol' Factory, Connecticut /

Brown Ale, Brooklyn Brown, New York / Pale Ale Whale's Tale, Massachusetts



Chef de Cuisine – Noe Salazar

Executive Chef – Albert DeAngelis

General Manager – Emin Brika