

Express Lunch Two Courses Appetizer and Entrée \$19

Three Courses Appetizer, Entrée and Dessert \$23

Appetizers

Clear chicken soup with, vegetables , orzo pasta, spinach, lemon juice
Goat cheese fritter, marinated beets, baby arugula
Endive, baby mustard, apple, gorgonzola, pignoli nuts, cider vinegar
Mixed organic salad, shaved parmesan, balsamic vinaigrette
Hearts of romaine, Caesar dressing, focaccia croutons

Entrées

Pizza Margherita, tomato sauce, mozzarella, basil
Pizza with arugula, sliced tomatoes, fresh mozzarella
P.E.I. mussels, red curry cream, fava beans, and cilantro
Handmade potato gnocchi, tomato basil sauce
Linguine with Bolognese sauce, mushrooms, ricotta cheese
Grilled chicken wrap, baby salad, sun dried tomatoes, grilled onions, tahini-lemon sauce
Egg white frittata, roasted cauliflower, spinach, goat cheese
Chopped Greek salad with grilled chicken
Chicken "Scarpariello", hot cherry peppers, sausage, rosemary, spinach
Salmon and tuna burger, avocado, herb remoulade, marinated beets
Pan roasted tilapia, sautéed spinach, piccata sauce
Grilled or Pan-Fried Chicken Milanese, mozzarella, baby arugula, tomato
Traditional eggplant parmesan
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
Prosecco, Mionetto, Brut 12/45 Sancerre, Chateau de Sancerre 16/65
Champagne, 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