

## LUNCH MENU



### MAIN COURSES (Choice of 2)

#### **Wood Grilled Salmon Salad**

*Roast Eggplant, Ceci Beans, Tuscan Kale, Wild Arugula, Ciabatta Croutons,  
Balsamic Vinaigrette*

#### **Organic Grilled Chicken and Apricot Salad**

*Wild Arugula, Candied Hazelnuts, Dried Apricots, Goat Cheese,  
Apricot Dressing*

#### **Organic Grilled Chicken and Romaine Heart Salad**

*Summer Vegetables, Romaine Hearts, Grana Padano,  
Warm Garlic-Anchovy Dressing*

#### **Pomodoro**

*Spaghettoni, San Marzano Tomato Sauce, Grana Padano, Fresh Basil*

#### **Cotto Pizza**

*Prosciutto Cotto (Cooked Prosciutto), Fresh Mozzarella, Heirloom Tomatoes, Pana Crema, Fresh Basil*

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### DOLCI (Choice of 2)

#### **Panna Cotta**

*Greek Yogurt-Honey Panna Cotta, Fresh Market Plums, Smoked Honey,  
Crunchy Streusel*

#### **Semifredo**

*Praline Crunch, Milk Chocolate Mouse, White Chocolate Genache, Salted Caramel,  
Raspberry Sorbetto*

#### **Tiramisu**

*(Non traditional) – Roasted Summer Apricots, Housemade Ladyfingers, Mascarpone Crema, Toasted Pecans,  
Salted Caramel*

### **All Served Family Style**

House Made Focaccia Bread Included

2 Courses @ \$22.00 per person

Add \$2.00 for an Iced Tea or Soda

Excludes tax and Gratuity

All menu items are subject to change  
based on seasonality

Chef  
Bryant Wigger