

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

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