

RESTAURANT WEEK LUNCH MENU



\$30 PER PERSON, CHOICE OF ONE APPETIZER AND ONE MAIN

appetizers

FRIED CALAMARI	TOMATO BACON	HUMMUS
passata sauce,	BISQUE	harissa, dukkah,
pickled chili, aioli	goat cheese, croutons	naan bread

mains

MARGHERITA FLATBREAD
san marzano, fresh mozz, basil

FUNGHI BIANCA FLATBREAD
smoked mozz, gruyère, taleggio,
arugula, sun-dried tomatoes

SPECK FLATBREAD
san marzano, zucchini,
mozz, arugula, hot honey

FRENCH DIP SANDWICH
gruyère, caramelized onion,
horseradish aioli, miso au jus

BLT CHICKEN SANDWICH
chipotle aioli, sourdough

GRILLED CHEESE
cheddar, gruyère, sourdough,
add: bacon +3,
cup of tomato bacon bisque +6

TUSCAN KALE CAESAR
with grilled chicken or salmon,
sourdough croutons,
grana padano, charred lemon

MARKET SALAD
with grilled chicken or salmon,
mixed greens, tomato,
fennel, lemon vinaigrette

QUINOA BOWL
with grilled chicken or
salmon, little gems, fava beans,
chickpeas, shaved carrots,
tomato, celery, feta, beets, lemon
vinaigrette

CHOPPED SALAD
with grilled chicken or salmon,
mixed greens, aged provolone,
banana peppers, sopressata,
croutons, cacio e pepe vinaigrette

EXECUTIVE CHEF: FERNANDO SANTIAGO

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

