

lunch salad, pasta, soup

Chef Alessandro supports local farmers by using local grown organic vegetables in each and every recipe

SUPERFOOD SALAD 19

Organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, asparagus, sunflower seeds, almonds, golden raisins, fresh raspberry, unfiltered organic honey lemon and EVOO vinaigrette.

(The Chef kindly requests no substitutions please)

WARM SAUTÉED CHOPPED VEGGIE SALAD 17

Served warm. Grilled and tossed organic local fresh vegetables, shallots, garlic, sage, EVOO and chopped tomato.

DIVER SCALLOPS SALAD 19

Fresh jumbo diver scallops pan seared to perfection, marinated with EVOO, sea salt, Meyer-lemon, served over organic peppery arugula, Peruvian tear-drop peppers.

FILET MIGNON SALAD 19

4oz center cut filet mignon marinated in rosemary, garlic and black pepper sliced and served over organic baby mixed greens, heirloom tomato bruschetta, avocado, shaved Parmigiano cheese with Italian herb vinaigrette drizzled with vintage Saba.

ATLANTIC SALMON SALAD 19

Fresh Atlantic salmon filet grilled and served over romaine lettuce, arugula, asparagus, organic strawberry and fresh raspberry shallots vinaigrette.

PIROZZI CHOPPED SALAD 18

Chopped crispy romaine hearts, bruschetta tomatoes, avocado, bacon, carrots topped with four sautéed black tiger shrimp available with house Caesar dressing or balsamic vinaigrette.

GIANT PRAWNS SALAD 19

Sautéed Giant Prawns marinated with Calabrian spicy chili oil, fresh garlic, local lemon juice, white wine and EVOO.

Served over radicchio, arugula and shaved fennel salad.

AUSTRALIAN LAMB CHOP SALAD 22

Italian herb-marinated Australian single lamb chops grilled to perfection. Served over mushroom and spinach salad with red onions, oregano, EVOO lemon vinaigrette.

HEALTHY SALMON PASTA 21

Alessandro newest pasta creation, local lemon infused taglierini pasta, tossed with fresh Atlantic salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, heirloom tomato bruschetta, peppery baby arugula.

NONNA TORTELLINI SOUP 16

Homemade chicken broth, rosemary marinated chicken-stuffed tortellini pasta, roasted organic vegetables, parmesan cheese.

panini ITALIAN SYLE TOASTED SANDWICH

Made to order Panini are baked and toasted on homemade focaccia bread.

(Grilled vegetables panini available upon request)

PORTOBELLO MUSHROOM 18

Fresh portobello and wild mushrooms sautéed with shallots, garlic, Roma tomato bruschetta, low fat mozzarella, drizzled with homemade black and white truffle infused oil.

WILD TURKEY 18

Smoked turkey breast, Gouda, bacon, romaine lettuce, Roma tomato with sun-dried tomato pesto mayo. *Add Avocado \$3*

PROSCIUTTO AND BURRATA 18

18-month aged Parma prosciutto, creamy burrata cheese, black lava salt sliced heirloom tomato, arugula and Italian imported oregano.

POLPETTE 18

Mamma's meatballs, mozzarella, basil and mild-spicy polpetta sauce.

POLLO 18

All Natural Fresh grilled chicken breast, bacon, spinach, bruschetta tomatoes, Fontina and provolone cheese, organic basil pesto mayo.

GRILLED CHEESE PARADISO 18

Gouda, aged white cheddar, Red Fox, spicy soppressata salami, avocado, applewood smoked bacon, Calabrian chili aioli.

ADD Chicken **7** Shrimp **3.50**ea Avocado **3**

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