

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

20.50

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

23.50

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

HEALTHY SALMON PASTA

23

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.

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 polpette 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 **4**

Please no substitutions our Chef is crazy, seriously.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording.

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