



# Lunch, lunch, lunch!!

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

## **EGGPLANT PARMIGIANA 22**

Lightly-breaded eggplant, mozzarella, pomodoro sauce.  
Served with caesar salad.

## **SUPERFOOD SALAD 23**

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 ORGANIC VEGGIE SALAD 20**

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

## **DIVER SCALLOPS SALAD 24**

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 24**

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 24**

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

## **PIROZZI CHOPPED SALAD 24**

Chopped crispy romaine hearts, bruschetta tomatoes, avocado, carrots topped with four sautéed black tiger shrimp with house caesar dressing.

## **WILD PRAWNS SALAD 24**

Sautéed wild 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 24**

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

## **PANINI SHORT RIBS 25**

Braised short ribs, fontal cheese, fresh local wild mushrooms, baked and toasted homemade focaccia bread. Served with house caesar salad.

## **HEALTHY SALMON PASTA 25**

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.

## **CHICKEN ALFREDO 23**

Fettuccine made fresh in house every morning, parmigiano cream sauce, chicken breast.

## **POLLO PARMIGIANA 23**

All-natural fresh single chicken breast, asiago, parmigiano, fresh basil tomato sauce, caesar salad.

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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