



# **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.

## **WILD PRAWNS SALAD 19**

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 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, peppery baby arugula.

## **EGGPLANT PARMIGIANA 22**

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

## **POLLO PARMIGIANA 23**

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

# **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.

## **PANINI SHORT RIBS 24**

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

## **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 3.50ea 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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