

Lunch Menu

SALADS

HOUSE MADE SOUP OF THE DAY 7

WOOD OVEN ROASTED BEETS- ORGANIC MIX GREEN, GOAT CHEESE & RASPBERRY VINAIGRETTE **12 GF-V**

BUTTER LETTUCE- BOSC PEARS, GORGONZOLA CHEESE, GOLDEN RAINSINS & CASHEW DRESSING **12 GF-V**

CAESAR- PETITE ROMAINE HEART, PARMIGIANO-REGGIANO, CROUTONS & CAESAR DRESSING **11GF**

ADD OPTIONS TO SALADS

Grilled Chicken 8 - Grilled Prawns 10 - Crab and Lobster Cakes 12 - Grilled Salmon 12 - Grilled Two Lamb Chops 18

STARTERS

**CHARCUTERIE – BRESAOLA (BEEF) - COPPA AMERICANA - SALAME FINOCCHIONA - PROSCIUTTO DI PARMA-
SOPRESSATA SERVED WITH HOMEMADE PICKLES, MUSTARD GRAIN & BROICHE BREAD **3 FOR 14 – 5 FOR 26 GF****

CRAB & LOBSTER CAKES- MANGO-AVOCADO SALSA, LEMON AIOLI & MICRO GREENS **15**

HEIRLOOM TOMATO- DI STEFFANO BURATTA CHEESE, BASIL LEAVES, BALSAMIC GLAZE & GRILLED BREAD **14 GF-V**

STEAK TARTARE- CHOPPED FILET MIGNON (RAW), CAPERS, RED ONION, DIJON, PARSLEY, WHITE TRUFFLE OIL & CROSTINI **15 GF**

RED WINE BRAISED GRILLED OCTOPUS- GRILLED LEMON, CELERY, RED ONION & OREGANO-LEMON VINAIGRETTE **16 GF**

SMOKED SALMON & BURRATA CHEESE- BLACK LAVA SEA SALT, FENNEL BRIOCHE BREAD & LAUDEMIO OLIVE OIL **12 GF**

CALAMARI- FRIED CALAMARI WITH MAUI ONION RINGS, FRENCH BEANS, CHILI LIME AIOLI & COCKTAIL SAUCE **12**

WOOD OVEN ROASTED PRAWNS- CREAMY GARLIC SAUCE, CHIVES & BREAD CROSTINI **12 GF**

MEDITERRANEAN SPICED BEEF MEATBALLS- FRESH BASIL, TOMATO CONCASSE, PARMESAN CHEESE & MARINARA SAUCE **12**

ARTICHOKE HEART GRATIN- STUFFED GRUYERE AND PARMESAN CHEESE, BREAD CRUMBS & AGRUMATO OLIVE OIL **10 GF-V**

SANDWICHES

All Sandwiches Come With One Side Dish Included. We Can Also Offer Open Face or No Bun

PETRALE SOLE – CAPER BERRY AIOLI, SLICED TOMATO & LETTUCE **15**

ROASTED LAMB –TAMARIND, CAMELIZED ONION, CILANTRO, MOZZARELLA CHEESE **15**

PORTOBELLO MUSHROOM – ORGANIC GREENS, TOMATO & PESTO AIOLI **14 V**

GRILLED CHICKEN –SLICE TOMATO, GOAT CHEESE, ARUGULA & AIOLI **14**

HAMBURGER- PAINTED HILLS NATUREL BEEF BURGER & CHEDDAR CHEESE **15**

SIDES: Soup - Apple Cabbage Slaw – Mixed Green salad – Onion Rings – Gremolata French Fries

WOOD OVEN PIZZAS

MUSHROOM- SEASONAL MUSHROOMS, BOSCHETTO TARTUFO CHEESE, ARUGULA & DRIZZLE WHITE TRUFFLE OIL **20 GF-V**

ROASTED LAMB & TAMARIND- PARMESAN, MOZZARELLA CHEESE, FRESH CILANTRO & PESTO SAUCE **22 GF**

HEIRLOOM TOMATO- MOZZARELLA CHEESE, CAMELIZED ONION, FRESH BASIL & BALSAMIC GLAZE **20 GF-V**

SMOKED SALMON- THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES **22 GF**

Gluten Free Pizza Available Add \$3

ENTRÉES

GRILLED SALMON– ORGANIC GREEN SALAD, RED ONION, GREEN BEANS, TOMATOES, FINGERLING POTATOES & BASIL OIL **23 GF**

FENNEL CRUSTED SEARED AHI TUNA-ARUGULA, FRENCH BEANS, EGG, AVOCADO, TOMATO & CHAMPAGNE VINAIGRETTE **22 GF**

PAELLA- CHORIZO, CHICKEN, SALMON, PRAWNS, GREEN PEAS, RED BELL PEPPER SERVED WITH SAFFRON RISOTTO **24 GF**

GRILLED AUSTRALIAN LAMB CHOPS- CHIVES POTATO CAKE, GOAT CHEESE, CHERRY TOMATO, ARUGULA & POMEGRANATE GLAZE **GF**

2 CHOPS 28 - 3 CHOPS 34 - 4 CHOPS 38

GRILLED FILET MIGNON- FRENCH FRIES, ARUGULA SALAD & RED WINE DEMI GLAZE **26 GF**

DUCK RAGOUT- SHELL PASTA, GREMOLATA, MIRE-POIX & VEAL RED WINE SAUCE **22**

LINGUINI PASTA- LOBSTER TAIL MEAT, BAY SCALLOPS, GREEN PEAS, ZUCCHINI STRINGS & LOBSTER SAUCE **28**

SPAGHETTI MEATBALLS- ALL BEEF MEDITERRANEAN SPICED MEATBALLS, FRESH BASIL, MARINARA SAUCE & PARMESAN **20**

PORCINI MUSHROOM RAVIOLI- GORGONZOLA CREAM SAUCE & TOASTED WALNUTS **20**

CHEF'S CHOICE OF SEASONAL VEGETABLE PLATE- 24 GF-V

GF- Gluten Free Ideas – V- Vegan Items, Please Ask For Vegetarian Menu Options - Bread Served by Requests

**Exec Chef George Garcia WWW.CENTRALPARKBISTRO.COM 181 EAST 4TH AVENUE SAN MATEO CA 94401 PH#(650) 558 8401-
FAX#(650) 558 8637 We Support Local Organic Farmers & We Use Peanut Oil for All Fried items- We Serve Only Natural Fed Meats and
Free Range Organic Chicken, Please Advise of Food Allergies-**