

# Lunch Menu

## SALADS

### HOUSE MADE SOUP OF THE DAY 7

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

**LOBSTER SALAD-** WILD ARUGULA, CUCUMBER, AVOCADO, RUBY GRAPEFRUIT & CHAMPAGNE VINAIGRETTE **22 GF**

**BUTTER LETTUCE-** BLOOD ORANGE, DRY CRANBERRIES, TOASTED ALMONDS & ORANGE-CITRUS **12 GF-V**

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

### 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 12 – 5 FOR 20 GF**

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

**BRIE CHEESE & CARAMELIZED PEAR FILO ROLLS-** GREEK YOGURT-MUSTAD HONEY SAUCE **10 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**

## SANDWICHES

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

**AHI TUNA** - CAPER BERRY AIOLI, BOILLING EGG, AVOCADO & LETTUCE **15**

**HANGER STEAK-** CARAMELIZED ONION, MUSHROOMS & MOZZARELLA CHEESE **16**

**PORTOBELLO MUSHROOM –** ORGANIC GREENS, TOMATO & PESTO AIOLI **12 V**

**GRILLED CHICKEN –**BELL PEPPER, GOAT CHEESE, ARUGULA & TOMATO AIOLI **12**

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

**SIDES:** Soup - Apple Cabbage Slaw – Cucumber Herb Salad, Mixed Green Salad – Onion Rings – Gremolata French Fries

## WOOD OVEN PIZZAS

**MUSHROOM-** SEASONAL MUSHROOMS, BOSCHETTO TARTUFO CHEESE, ARUGULA & DRIZZLE WHITE TRUFFLE OIL **18 GF-V**

**PROSCIUTTO Di PARMA & SALAMI FINOCHIONA** - MARINARA, BURRATA CHEESE & FRESH BASIL LEAVES **20 GF**

**FOUR CHEESE** - MOZZARELLA, GORGONZOLA, PARMESAN, GRUYERE CHEESE & ROASTED GARLIC **18 GF**

**SMOKED SALMON-** THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES **20 GF**

Gluten Free Pizza Available Add \$3

## ENTRÉES

**GRILLED SALMON–** ORGANIC GREEN SALAD, RED ONION, GREEN BEANS, TOMATOES, FINGERLING POTATOES & BASIL OIL **22 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 HANGER STEAK-** 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**

**DUNGENESS CRAB & SHRIMP RAVIOLI-** SHEVED ASPARAGUS, CHIVES, SHALLOTS & VODKA CREAM SAUCE **22**

**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**

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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-