

# 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 **24 GF**  
**BUTTER LETTUCE-** BLOOD ORANGE, DRY CRANBERRIES, FETA CHEESE, 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 CAKES-** MANGO-AVOCADO SALSA, LEMON AIOLI & MICRO GREENS **17**
- BRIE CHEESE & CARAMELIZED PEAR FILO ROLLS-** GREEK YOGURT-MUSTAD HONEY SAUCE **12**
- STEAK TARTARE-** CHOPPED FILET MIGNON (RAW), CAPERS, RED ONION, DIJON, PARSLEY, WHITE TRUFFLE OIL & CROSTINI **17 GF**
- RED WINE BRAISED GRILLED OCTOPUS-** GRILLED LEMON, CELERY, RED ONION & OREGANO-LEMON VINAIGRETTE **17 GF**
- SMOKED SALMON & BURRATA CHEESE-** BLACK LAVA SEA SALT, FENNEL BRIOCHE BREAD & LAUDEMIO OLIVE OIL **14 GF**
- CALAMARI-** FRIED CALAMARI WITH MAUI ONION RINGS, ARTICHOKE, CHILI LIME AIOLI & COCKTAIL SAUCE **14**
- WOOD OVEN ROASTED PRAWNS-** CREAMY GARLIC SAUCE, CHIVES & BREAD CROSTINI **14 GF**
- MEDITERRANEAN SPICED BEEF MEATBALLS-** FRESH BASIL, TOMATO CONCASSE, PARMESAN CHEESE & MARINARA SAUCE **14**

## SANDWICHES

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

- HERB CRUSTED SEARED PETRALE SOLE -** CAPER BERRY AIOLI, SLICE TOMATO & LETTUCE **15**
- HANGER STEAK-** CARAMELIZED ONION, MUSHROOMS, MOZZARELLA CHEESE & GREEN-GARLIC MAYO **18**
- PORTOBELLO MUSHROOM –** ORGANIC GREENS, TOMATO & PESTO AIOLI **14 V**
- GRILLED CHICKEN –**BELL PEPPER, GOAT CHEESE, ARUGULA & TOMATO AIOLI **14**
- HAMBURGER-** PAINTED HILLS NATUREL BEEF BURGER & CHEDDAR CHEESE **16**
- 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 **19 GF-V**
- PROSCIUTTO Di PARMA & SALAMI FINOCHIONA -** MARINARA, BURRATA CHEESE & FRESH BASIL LEAVES **21 GF**
- FOUR CHEESE -** MOZZARELLA, GORGONZOLA, PARMESAN, GRUYERE CHEESE & ROASTED GARLIC **19 GF**
- SMOKED SALMON-** THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES **21 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 **28 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-