

LUNCH

SALADS

House Made Soup Of The Day- Cup 8

Wood Oven Roasted Red and Gold Beets- Organic Mix Green, Goat Cheese & Raspberry Vinaigrette **16 gf-v**

Living Butter Lettuce-Bosc Pear, Gorgonzola Cheese, Golden Raisins & Champagne Vinaigrette **16 gf-v**

Caesar- Petite Romaine Heart, Parmigiano-Reggiano, Croutons & Classic Caesar Dressing **14 gf**

Organic Mixed Green Salad – Cherry Tomatoes, Crispy Bacon, Grilled Bread & Balsamic vinaigrette **14 gf-v**

Add Protein to your Salads

Grilled Chicken 10 - Grilled Prawns 12 - Crab Cakes 18 - Grilled Salmon 18- Grilled Skirt Steak 20 – Grilled 2 Lamb Chops- 24

STARTERS

Charcuterie & Selection of American Farmstead Cheeses – Gorgonzola, Truffle, Brie, Manchego & Port Wine Derby

Charcuteries: Breseola (Beef)- Coppa - Salame Finocchiona- Prosciutto Di Parma- Soprasetta,

Served with Homemade Pickles, Mustard Grain & Crostini **4 for 20 – 6 for 28- 8 for 36**

Brie And Caramelized Pear In Filo Rolls- Greek Yogurt-Mustard Honey Sauce- **14**

Crab Cakes- Mango-Avocado Salsa, Lemon Aioli & Micro Greens **18**

Spicy Ahi Tuna Poke- Homemade Taro Chips, Sesame Seeds, Scallion & Soy-Ginger Sauce **16 gf**

Steak Tartare- Chopped Filet Mignon (Raw), Capers, Red Onion, Dijon, Parsley, White Truffle Oil & Crostini **21 gf**

Red Wine Braised Grilled Octopus- Grilled Lemon, Celery, Red Onion & Oregano-Lemon Vinaigrette **21 gf**

Heirloom Tomato- Di Stefano Burrata Cheese, Fresh Basil Leaves, Balsamic Glaze & Grilled Bread **16 gf-v**

Wood Oven Roasted Prawns- Creamy Garlic Sauce & Crostini **16 gf**

Calamari- Fried Calamari With Maui Onion Rings, Artichokes, Chili Lime Aioli & Cocktail Sauce **18**

Butternut Squash Gnocchi – Mascarpone-Cream Sauce, Toasted Almonds & Fried Sage **14 Full 28**

Artichoke Belgnets – Served With Green Garlic Aioli **14**

Mediterranean Spiced Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce **15**

SANDWICHES

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

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

Herb Crusted Seared Petrale Sole - Caper Berry Aioli, Slice Tomato & Lettuce **22 gf**

Skirt Steak- Caramelized Onion, Mushrooms, Mozzarella Cheese & Green-Garlic Mayo **24 gf**

Portobello Mushroom – Organic Greens, Tomato & Pesto Aioli **18 gf- v**

Grilled Chicken –Bell Pepper, Goat Cheese, Arugula & Tomato Aioli **18 gf**

Hamburger- Painted Hills Naturel Beef Burger & Cheddar Cheese **22 gf**

WOOD OVEN PIZZAS

Mushroom- Seasonal Mushrooms, Boschetto Tartufo Cheese, Arugula & Drizzle White Truffle Oil **24 gf-v**

Prosciutto Di Parma & Salami Finocchiona- Marinara, Mozzarella Cheese & Fresh Basil Leaves **26 gf**

Heirloom Tomato – Mozzarella, Cheese, Basil Leaves, Tomato Sauce & Balsamic **24 gf-v**

Smoked Salmon- Thin Slices Of Potatoes, Meyer Lemon Crème Fraiche, Capers & Chives **24 gf**

Gluten Free Pizza Available Add \$3

ENTRÈES

Grilled Salmon– Organic Green Salad, Red Onion, Asparagus, Tomatoes, Fingerling Potatoes & Basil Oil **28 gf**

Fennel Crusted Seared Ahi Tuna-Arugula, French Beans, Egg, Avocado, Tomato & Champagne Vinaigrette **30 gf**

Paella- Chorizo, Chicken, Salmon, Prawns, Green Peas, Red Bell Pepper Served With Saffron Risotto **30 gf**

Grilled Skirt Steak- French Fries, Arugula Salad & Red Wine Demi Glaze **34 gf**

Duck Ragout- Shell Pasta, Gremolata, Mire-Poix & Veal Red Wine Sauce **28 gf**

Linguini Pasta- Lobster Meat, Bay Scallops, Tomatoes, Zucchini Strings & Langoustine Sauce **34 gf**

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan **25 gf**

Tagliatelle Pasta-with Braised Short Ribs, Mire-Pox, Smoked Tomato Cream Sauce & Parmesan Cheese **30 gf**

Pasta made by Cauliflower- Trumpet Mushrooms, Shallots, Garlic, Shaved Brussels Sprouts & Pesto **22 gf**

Chef's Choice Of Seasonal Vegetable Plate- 28 gf-v

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

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-Please Inform Us for Any Dietary Restrictions.

We Proudly Bake Our Fresh Homemade Bread, %20 Gratuity Apply Party of 6 or more