

lunch

starters

portuguese crab cakes wilted greens / piri-piri aioli 14

herb-crusted beef carpaccio arugula / capers / olive oil / shaved parmesan 14

zimzala mezze plate hummus / mediterranean vegetable salads /
cheese-filled moroccan cigar / pita pocket with feta & herbs 15

sweet / spicy / crispy calamari grapes / celery / arugula / spicy dipping sauce 12

soup of the day please ask your server for today's creation 9

salads

tagliata grilled marinated skirt steak / arugula / shaved parmesan / olive oil /
balsamic vinegar / black pepper 16

panzanella heirloom tomatoes / red onion / grilled focaccia / basil / balsamic vinaigrette 10

butter lettuce stone fruit / candied pecans / sheep's milk feta / champagne vinaigrette 9

farro garden vegetables / red wine vinaigrette 8

hearts of romaine cucumber / carrots / chickpeas / sherry vinaigrette 10
with grilled chicken 14 **with grilled shrimp** 16

paninis, sandwiches & stone oven flatbreads

smoked salmon panini red onion / cucumber / watercress / lemon-dill aioli /
small green salad 14

grilled sirloin burger buttermilk roll / caramelized onions / gruyere /
arugula / parmesan-garlic fries 15

romesco shrimp flatbread shrimp / prosciutto / manchego /
cherry tomatoes / romesco sauce / arugula 13

three cheese flatbread / provolone / parmesan / gorgonzola / mushrooms /
tomato / fresh herbs / truffle oil 13

house-made chorizo sausage flatbread caramelized onions / monterey jack cheese /
piquillo peppers 12

grilled chicken panini roasted tomatoes / provolone /
tomato-pepper jam / ciabatta bread / small green salad 12

pastrami reuben pastrami / swiss cheese / red cabbage sauerkraut /
thousand island dressing / marble rye / french fries 14

grilled cheese toasted brioche / monterey jack cheese /
applewood-smoked bacon / avocado / tomato / french fries 13

vincent muraco executive chef

matthew james tymoszewicz sous chef

for your convenience, 18% gratuity added to parties of six or more.