

OPEN KITCHEN

STARTERS

TRADITIONAL BRUSCHETTA	\$ 8.00
Tomato, garlic, basil, Balsamic reduction	
TRUFFLED MUSHROOM CROSTINI	\$ 9.00
Goat cheese, glazed onions	
PERSONAL PIZZA	\$ 7.00
Mozzarella, roasted garlic-tomato sauce	
EMPANADAS	\$ 3.00
Beef, Chicken, Spinach, Ham & cheese	

SOUPS

LENTIL SOUP	\$ 5.00/\$ 8.00
Fresh spinach, cumin	
SOUP OF THE DAY	\$ 5.00/\$ 8.00
Chef's selection	

PASTA

PAPPARDELLE	\$ 13.00
Roasted garlic-tomato sauce, shaved Parmesan	
ORECCHIETTE	\$ 14.00
Crimini mushrooms, Parmesan cream	
<i>ADD GRILLED CHICKEN 6 ADD 4 SAUTÉED SHRIMP 12</i>	

SANDWICHES

Served with side of mixed baby greens

SIGNATURE BURGER	\$ 16.00
Lettuce, tomato, onion, Challah bun, kettle chips	
<i>ADD SWISS OR CHEDDAR +1 ADD BACON CHIPS +2 SUBSTITUTE FOR VEGGIE BURGER OR IMPOSSIBLE BURGER +1</i>	
BRISKET	\$ 16.00
Swiss cheese, glazed onions on Baguette	
MILANESA	\$ 16.00
Breaded veal cutlet, lettuce, tomato, mayo on Ciabatta	
PORK BELLY BAO BUNS	\$ 13.00
Cucumber, cilantro, Asian glaze	
TURKEY MEATLOAF	\$ 14.00
Fresh mozzarella, tomato sauce on ciabatta	
TURKEY MELT ALL THE WAY	\$ 14.00
Cheddar, bacon, caramelized onions, avocado on Ciabatta	
GRILLED CHICKEN PHILLY	\$ 14.00
Swiss cheese, sautéed peppers, mushrooms and onions on Baguette <i>SUBSTITUTE FOR STEAK +3</i>	
TUNA SALAD	\$ 13.00
Tomato, mayo on multigrain <i>MELT +2</i>	
CAPRESE	\$ 13.00
Tomato, fresh mozzarella, pesto on Baguette	

WRAPS

Served with side of pink lentil salad

SPICY SALMON	\$ 15.00
Asian slaw (carrot, romaine, cabbage), spicy mayo, peanut sauce, whole wheat tortilla	
GRILLED CHICKEN BLT	\$ 13.00
Bacon, lettuce, tomatoes, spicy mayo, whole wheat tortilla	
FALAFEL	\$ 13.00
Tomato, cucumber, lettuce, pickled red onions, Tzatziki, spinach tortilla	

SALADS

ASIAN TUNA*	\$ 18.00
Sesame seared tuna, avocado, carrots, cucumber, radishes, mixed greens, Ponzu vinaigrette	
MANGO & SALMON*	\$18.00
Roasted salmon, quinoa, mango, avocado, arugula, tomato, pickled red onions, citrus vinaigrette	
TRADITIONAL TUNA	\$ 13.00
Mixed baby greens, tomato, citrus vinaigrette	
RUSTICA	\$ 13.00
Baby arugula, sautéed fennel, dried cranberries, Goat cheese, candied pecans, Balsamic vinaigrette	
GADO GADO	\$ 14.00
Quinoa, hard-boiled egg, sautéed kale, tomato, cucumber, avocado, peanut sauce	
LUCA	\$13.00
Avocado, tomato, Gorgonzola, bacon chips, red onion, mixed baby greens, Balsamic vinaigrette	
GREEK	\$ 13.00
Tomato, cucumber, Feta, Kalamata olives, red onion, Romaine, lemon-oregano vinaigrette	
AVOCADO CAPRESE	\$ 14.00
Teardrop tomatoes, fresh mozzarella, baby arugula, balsamic vinaigrette on 2 avocado halves	
KALE CAESAR*	\$ 14.00
Fennel, red cabbage, crispy pork belly, shaved Parm, ciabatta croutons, house Caesar dressing	
TRADITIONAL CAESAR*	\$ 10.00
Hearts of Romaine, shaved Parm, ciabatta croutons, house Caesar dressing	
<i>ADD GRILLED CHICKEN 6/ GRILLED SKIRT STEAK 12 ROASTED SALMON 12/ SAUTÉED SHRIMP 12/ SCOOP TUNA SALAD 5</i>	

OPEN KITCHEN

ENTREES

PAN ROASTED SALMON* Asian glaze, roasted vegetables	\$ 19.00	PERUVIAN-STYLE STEAK SALTADO Tomato, red onion, soy sauce, Jasmine rice	\$ 17.00
TUNA POKE* Diced raw tuna, avocado, cucumbers, carrot, cabbage, Jasmine rice, Ponzu vinaigrette	\$ 18.00	VEAL MILANESA Breaded veal cutlet, Romaine, tomato & red onion salad, Balsamic vinaigrette	\$ 17.00
BALSAMIC TOMATO-BRAISED BRISKET Potato mash	\$ 19.00	GRILLED CHICKEN PAILLARD Asian-style peanut sauce, sautéed kale, roasted sweet potatoes	\$ 16.00
GRILLED SKIRT STEAK* Sundried tomato Chimichurri, baby arugula, tomatoes, Gorgonzola, Balsamic vinaigrette	\$ 23.00	TURKEY MEATLOAF Roasted garlic-tomato sauce, potato mash	\$ 15.00
		QUICHE OF THE DAY Mixed baby green salad	\$ 12.00

SIDES

QUINOA	\$ 6.00	POTATO MASH	\$ 6.00
PINK LENTIL SALAD	\$ 6.00	ROSEMARY ROASTED POTATOES	\$ 6.00
ROASTED VEGETABLES	\$ 7.00	ROASTED SWEET POTATOES	\$ 6.00
SAUTÉED SPINACH	\$ 6.00	JASMINE RICE	\$ 5.00
SAUTÉED KALE	\$ 6.00	HOUSE SALAD	\$ 5.00

DESSERTS

FRUIT TARTS	\$ 6.00
FLOURLESS CHOCOLATE CAKE	\$ 6.00
CHOCOLATE OR DULCE DE LECHE LAVA CAKE	\$ 7.00
CAKE OF THE DAY / CHEESECAKE	\$ 7.00

COFFE-TEA

AMERICANO	\$ 3.00
ESPRESSO / MACCHIATO / CORTADO	\$ 3.00
DOUBLE ESPRESSO / MACCHIATO / CORTADO	\$ 4.00
CAPPUCCINO / CAFFE LATTE	\$ 4.00
DOUBLE CAPPUCCINO / CAFFE LATTE	\$ 5.00
ICED CAPPUCCINO / ICED LATTE	\$ 5.00
ICED AMERICANO	\$ 4.00
HOT TEA	\$ 3.00

DRINKS

HOMEMADE LEMONADE	\$ 3.00
FRUITY LEMONADE OF THE DAY	\$ 4.00
UNSWEETENED ICED TEA	\$ 3.00
COKE, DIETCOKE, COKEZERO, SPRITE, GINGER ALE	\$ 2.50
CRANBERRY JUICE	\$ 3.00
MARTINELLI'S APPLE JUICE	\$ 3.00
SAN PELLEGRINO SM \$3.50 LG \$ 6.00	
ACQUA PANNA SM \$3.50 LG \$ 6.00	

WINE - BEER

HOUSE WINE BY THE GLASS	\$ 8.00
HARD SELTZER	\$ 8.00
Funky Buddah Mango-Guava	
CRAFT BEERS	\$ 8.00
La Rubia, Monk in the Trunk, Shiner Bock, Floridian, Banana Bait, La Playita, Menabrea, Fancy Papers	

FAMILY STYLE MEALS*

MENU ITEMS SERVE 6 (SIDE INCLUDED) - AVAILABLE FOR DELIVERY & TAKE AWAY ONLY

ALL FOOD IS MADE TO ORDER, PLEASE ALLOW 3 HOURS PREPARATION

FISH OF THE DAY MKT price *starts at	\$ 95.00	LENTIL SOUP	\$ 12.00
PAN ROASTED SALMON	\$ 95.00	SOUP OF THE DAY (QUART)	\$ 12.00
BALSAMIC TOMATO-BRAISED BRISKET	\$ 95.00	PINK LENTIL SALAD (PINT)	\$ 12.00
GRILLED SKIRT STEAK*	\$110.00	RED AND BLONDE QUINOA	\$ 30.00
STEAK SALTADO	\$ 85.00	ROASTED VEGETABLES	\$ 35.00
VEAL MILANESA	\$ 85.00	SAUTÉED SPINACH OR KALE	\$ 30.00
GRILLED CHICKEN PAILLARD	\$ 80.00	MASHED POTATOES	\$ 30.00
HOMEMADE TURKEY MEATLOAF	\$ 80.00	ROASTED GARLIC ROSEMARY POTATOES	\$ 30.00
PAPPARDELLE	\$ 75.00	ROASTED SWEET POTATOES	\$ 30.00
ORECCHIETTE	\$ 75.00	ROASTED GARLIC-TOMATO SAUCE PT. \$ 8.00 /QT. \$ 14.00	
HOMEMADE EMPANADAS One Dozen	\$ 32.00	PARMESAN CREAM SAUCE PT. \$16.00 / QT. \$ 28.00	
QUICHE-WHOLE PIE	\$ 65.00	BALSAMIC VINAIGRETTE PT. \$10.00 /QT. \$ 18.00	
		CITRUS VINAIGRETTE PT. \$10.00 /QT. \$ 18.00	