

# LUNCH MENU

(Every day 12pm – 5pm)

## SOUP OF THE DAY

*Prepared Daily* .....\$5

## STARTERS

*Brussel Sprouts* .....\$10

Pan seared with sesame oil, pancetta, cashews.

*Truffle Mc & Cheese*.....\$11

White cheddar, fontina cheese, crispy pancetta, toasted bread crumbs.

*Guacamole* \$10.....\$10

Corn tortilla chips.

## VEGETABLES

*Organic Kale Caesar Salad*.....\$10

Organic kale, home made cesar dressing, parmesan cheese, roasted garlic chapata crunchy croutons.

*New Orleans Burrata Salad*.....\$12

Assorted heirloom tomatoes, assorted beets, burrata cheese, new orleans dressingwhite balzamic bourboun glaze crunchy applewood bacon (or with out) fresh crush cumin powdered, evoo.

## FLAT BREAD

*Vegetarian Flat Bread*.....\$13

Tomato ragout, roasted artichoke, bell peppers, shallots, escabeche mushrooms, queso fresco.

*Short Rib Flat Bread*.....\$14

gorgonzola cheese, pear, figs, short rib.

## PASTA

*Penne Alfredo with Chicken* .....\$11

Homemade Creamy Alfredo Sauce, Pecorino Cheese & Butter.

*Penne with Meatballs*.....\$12

Homemade Marinara Sauce, Beef Meet Balls, Basel, Pecorino Cheese.

## FISH

*Tuna Tartare* .....\$15

Avocado salsa, edamame, wasabi foam, crispy wontons.

*Ceviche Blanco* .....\$12

Corvina.

*Grilled Salmon* .....\$16

6 oz of Norwegian salmon with quinoa salad.

## MEAT

*Grilled Chicken*.....\$12

Tender chicken breast with quinoa salad

*Meat Ball Lovers* .....\$14

Marinara sauce, pecorino cheese, farro, micro basil.

## SANDWICHES

*Short Rib* .....\$14

Caramelized onions and truffle mayo in baguete bread accompanied with chips and salad.

*Chicken Kale*.....\$12

Chicken breast covered with a touch of homemade marinara sauce, fontina cheese and fresh kale in ciabatta bread.

*Caprese* .....\$12

Fresh tomato, mozzarella and basil with fresh homemade pesto, accompanied with chips and salad.