



LUNCH MENU

APPETIZERS

HUMMUS \$16

Chilled Vegetable Crudite and Pita Bread

TZATZIKI \$16

Chilled Vegetable Crudite and Pita Bread

PADELLINO \$22

Whipped Ricotta and Truffle Honey

CRISPY CAULIFLOWER \$19

Tahini Yogurt and Preserved Lemon

FALAFEL \$18

Harissa and Labneh

SALADS

(Option to add Chicken 14 or Steak 18)

CAESAR SALAD \$21

Hearts of Romaine Lettuce, Sourdough Croutons, Parmigiano Reggiano

CHOPPED SALAD \$24

Heirloom Radicchio, Red Onion, Pepperoncini, Shaved Vegetables, Ricotta Salata, Red Wine Vinaigrette

MIXED LETTUCE COBB SALAD \$34

Grilled Chicken, Hard Boiled Egg, Smoked Bacon, Blue Cheese, Buttermilk Dressing

MEDITERRANEAN \$23

Cucumber, Tomato, Feta, Olives, Herb Vinaigrette

SANDWICHES

Served with Fries or Green Salad

FALAFEL \$24

Pita Bread, Tahini Sauce, Red Onion, Shredded Lettuce, Sliced Tomato

TUNA SALAD \$22

Multigrain Toast, Lettuce and Tomato

GRILLED CHICKEN MELT \$25

Fresh Mozzarella, Heirloom Tomato, Basil, Roasted Red Pepper Aioli

WAGYU SMASHBURGER \$26

Potato Roll, New School American Cheese, Copycat Sauce, Grilled Onion

FLATBREAD PIZZAS

MARGHERITA \$20

Fior de latte, Salsa Di Pomodoro, Basil

NDUJA STRACCIATELLA \$20

Stracciatella, Vodka Sauce, Sicilian Oregano

MUSHROOM \$22

Salsa Bianca, Fresh Herbs, Parmigiano Reggiano

DULCE

DARK CHOCOLATE AND SEA SALT COOKIE \$14

SELECTION OF HOMEMADE GELATO AND SORBET \$6

An automatic service charge of 20% is included to cover staffing and operational costs.