

Saturday & Sunday
Brunch served until 2PM

ANTIPASTO PLATE (veg) 12.90

Fine selection of Parmesan, asiago and mozzarella cheese. Accompanied by: mixed olives, artichoke hearts, roasted nuts, assorted vegetables and white bean hummus. Served with apricot preserves and crostini.

Make it deluxe with cured meats: 15.00
Prosciutto, Italian ham, cotto and salame.

BITES AND SNACKS

MELON & PROSCIUTTO - 9.00 (gf, df)
Sliced melon, thin sliced prosciutto di Parma, arugula and Italian vinaigrette

HOUSE CURED SALMON - 9.90
Fennel orange salad, lemon oil, crispy capers and bagel chips

ZUCCHINI FRITTERS - 7.90 (veg)
Served with creamy house dipping sauce

BAKED RICOTTA WITH SPINACH - 8.90 (veg)
Served with crostini and truffle honey

BRUSCHETTA - 8.90 (veg)
Crostini topped with ricotta spread, tomato, red onion, balsamic and olive oil

SAVORY CROISSANTS
Ham and egg, egg and cheese, ham and cheese - 4.25
Ham, egg and cheese - 5.00

ENTRÉES

Add a cup of soup, side salad or Caesar salad - 2.00

GRILLED CHICKEN BREAST - 11.50
Grilled asparagus, Moroccan spiced couscous and olive tapenade

TURKEY MEATLOAF - 11.00
Marinated kale, tomato jam and roasted vegetables

SHRIMP AND GRITS - 13.00 (gf)
With harissa beurre blanc and fresh herb salad

GRILLED PORTOBELLO - 12.00 (gf, vegan)
Sautéed kale, radicchio slaw and roasted pepper sauce

CHICKEN PARMIGIANA - 11.50
Breaded chicken cutlet with marinara, Parmesan and mozzarella cheese with sautéed spinach

DIJON CRUSTED SALMON - 16.00
Oven roasted tomatoes and caramelized fennel and farro

SOUPS

Made in house daily

TOMATO BASIL SOUP - (veg)
Creamy tomato soup garnished with croutons
Cup - 4.00 Bowl - 6.50

Add grilled cheese
(Provolone and cheddar on sourdough) - 5.50

SOUP OF THE DAY
Find our board for today's selection

SALADS

Add a cup of soup - 2.00
Served with crostini

MARINATED KALE SALAD - 9.00
Chopped kale marinated in classic Caesar dressing, cherry tomatoes, shredded Parmesan, toasted almonds and croutons

SPINACH SALAD - 10.00
Hard boiled egg, provolone cheese, salame, cherry tomatoes with warm bacon vinaigrette and croutons

GRECA - 9.00
Chopped romaine, spring mix, Roma tomato, cucumber, red onion, roasted red pepper, Kalamata olives and crumbled feta with lemon oregano vinaigrette

CHOPPED SALAD - 10.00
Mixed greens, tomato, red onion, avocado, crumbled blue cheese, turkey and sliced mushrooms in creamy house dressing

FARRO AND ROASTED VEGETABLE - 10.90 (vegan)
Caramelized fennel and farro over mixed greens topped with seasonal roasted vegetables and shredded beets in Italian vinaigrette

Add protein to any salad:
Chicken (4 oz.) - 4.50
Steak (8 oz.) - 7.50
Shrimp (6 pieces) - 5.50
Grilled salmon (6 oz.) - 6.00

COMBOS

SOUP / SALAD COMBO - 7.50
Cup of soup and small salad (Kale, Greca, Caesar, or Side salad) with crostini

SANWICH COMBO - 8.90
1/2 Deli sandwich:

- TURKEY AND CHEDDAR ON WHEAT
- CURRIED EGG SALAD ON WHITE
- TUNA SALAD ON WHEAT
- CHICKEN SALAD ON WHITE

With choice of house chips, side salad, side Caesar, cup of soup or pasta salad

SANDWICHES

Gluten-free bread available - 1.00
Served with house chips
Sub a side - 1.00
Sub asparagus or roasted vegetables - 2.00

CLASSIC BURGER - 9.00
American cheese, lettuce, tomato and red onion

TEXAN BURGER - 9.50
Cheddar cheese, bacon, red onion and sliced pickles

ITALIAN BURGER - 9.90
Mozzarella, arugula, tomato, prosciutto and basil aioli

BLT - 9.00
With sliced avocado and aioli on toasted multigrain

GRILLED CHICKEN SANDWICH - 9.50
Sun dried tomato aioli, spinach, provolone and sliced tomatoes on challah

ROASTED VEGETABLE SANDWICH - 9.90 (vegan)
Mixed roasted vegetables, hummus, radicchio slaw, sprouts and shredded beets on toasted multigrain

PANINI

Toasted sandwich, served on local bread with a side of greens in house vinaigrette
Add a side - 1.50
Add asparagus or roasted vegetables - 2.00
Sub gluten-free bread - 1.00

SMOKED MOZZARELLA - 8.50 (veg)
Smoked mozzarella, arugula and tomato jam on marble rye

COTTO - 9.50
Italian ham, sliced Roma tomatoes, provolone cheese and Dijon aioli on sourdough bread

BACON, TURKEY, AND BRIE - 9.90
Roasted turkey, bacon, brie and Dijon aioli on cranberry walnut bread

PIZZAS

10" House made dough, prepared to order
Gluten-free dough available

CLASSIC CHEESE - 6.00
Add pepperoni - 1.90

PROSCIUTTO E ARUGULA - 11.50
Tomato sauce, shredded mozzarella and provolone, fresh arugula, sliced prosciutto and shaved Parmesan

BIANCA - 9.90
Cream sauce, spinach, Parmesan, garlic and fresh mozzarella

PASTAS

Pasta is crafted daily in house
Gluten-free pasta available

SPAGHETTI MARINARA - 9.00
Topped with fresh basil

FETTUCCINI ALFREDO - 9.00 (veg)

PESTO PASTA - 9.00 (veg)
Rigatoni in fresh pesto sauce with mozzarella

PASTA BOLOGNESE - 11.00 (df)
Rigatoni with house Bolognese

BAKED FUSILI AND CHEESE - 9.90 (veg)
3 cheese cream sauce baked with breadcrumbs

Add to any pasta dish
Meatballs (3) - 4.50
Grilled chicken (4 oz.) - 4.50

LASAGNA - 11.00
House made with Bolognese, mozzarella cheese and house tomato sauce, baked with Parmesan cheese

MUSHROOM LASAGNA - 10.00 (veg)
House made with roasted mushrooms and bechamel, baked with Parmesan cheese

KIDS MEAL - 5.50

Choose one of each
Please respect that our kids menu is reserved for our friends under 12

ENTREE

- GRILLED CHEESE
- MACARONI & CHEESE
- TOASTED HAM & CHEDDAR
- TURKEY SANDWICH WITH LETTUCE & TOMATO

SIDE

Chocolate chip cookie or mixed fruit

BEVERAGE

Milk, chocolate milk, fountain drink, or apple juice

SIDES

- Moroccan couscous - 2.50
- Pasta salad - 2.50
- Grilled asparagus - 3.50
- Roasted vegetables - 3.50
- Radicchio slaw - 3.50
- House chips - 1.50
- Caramelized fennel and farro salad - 3.50