



SALADS

Add Avocado - \$2

Add Rosemary Mustard Chicken or
House Smoked Salmon - \$6/9

ARTISAN GREENS - \$14

Mixed Greens, Shaved Apple, Shaved Fennel,
Goat Cheese, Candied Nuts, Apple
Cider Vinaigrette (Veg/GF)

CAESAR SALAD - \$12

Romaine, Kale, Cherry Tomatoes, Parmesan,
House Made Croutons, Horseradish
Caesar Dressing (Veg)

QUINOA GRAIN BOWL - \$15

Quinoa, Cherry Tomatoes, Roasted Corn, Roasted
Sweet Potato, Black Beans, Pepitas, Spinach,
Cilantro-Jalapeño Pesto (Veg/GF)

SWEETS

CHOCOLATE MOUSSE CAKE - \$7

(Veg)

CANNOLI - \$7

(Veg)

SOUP OF THE DAY - \$7

MAINS

SPINACH MUSHROOM LASAGNA - \$24

Caesar Salad Side (Veg)

CHICKEN MARSALA - \$22

Chicken Breast, House Made Marsala Sauce,
Garlic-Peppered Marshesd Potatoes, Tarragon
Honey Glazed Carrots (GF)

CHEF'S GNOCCHI

House Made Marinara (Veg) - \$22
Kobe Beef Bolognese - \$24

SLIDERS

ITALIAN SAUSAGE - \$14

Pepperonata, Arugula, Balsamic Aioli,
House Made Chips (DF)

EGGPLANT PARMESAN - \$15

Fresh Mozzarella, House Made Marinara,
Arugula, House Made Chips (Veg)

FLATBREADS

PEPPERONI - \$14

Mozzarella, Pepperoni, Fresh Parsley

MOZZARELLA TOMATO - \$14

Mozzarella, Roasted Tomatoes, Fresh Basil (Veg)

TUSCAN CHICKEN - \$16

Marinated Chicken, Roasted Tomatoes,
Chiffonade Spinach