

APPETIZERS

White Bean Spread w/ Fresh thyme, lemon and rosemary	5
Smoked Eggplant Dip w/ Lemon juice and a hint of garlic	6
Hot Artichoke Hearts w/ Aged cheddar & ripe tomatoes	6
Angry Chicken Lollipops w/ Spicy, sesame, hoisin sauce and crispy rice noodles	6
Ayza's Hummus Dip w/ Fresh parsley, black olive and evoo	6
Crispy Baby Shrimp Dumplings w/ Garlic chili dipping sauce and Yellow Sea wakame salad	7
Wild Mushroom Pita Tart w/ Herb goat cheese & truffle oil	8
White Truffle Pizza w/ Garlicky cream sauce, imported Italian cheeses, beef bresaola and drizzle of white truffle oil	9
Asian Steak Tartare Filet mignon w/ fresh garlic, shallots, sesame oil, wasabi w/crème fraîche, capers & chives	10
Wild Smoked Salmon w/ Fresh cucumber, organic baby greens and crème fraîche	11

SALADS

Organic Baby Field Greens w/ Fresh lemon, extra virgin olive oil, aged parmigiano reggiano and ripe plum tomatoes	8
Chopped Mediterranean Salad w/ Mesclun, bell peppers, feta cheese, cucumber, mint & parsley lemon vinaigrette	9
Italian Fruta Mista w/ Fresh mozzarella, organic mesclun, strawberries, sweet mango and balsamic vinaigrette	10
Baby Rocket Arugula Salad w/ Juicy green apple, walnuts, sweet dates, manchego cheese & honey balsamic vinaigrette	11
Goat Cheese Brûlée w/ Mixed field greens, toasted walnuts, marinated beets and truffle walnut sherry vinaigrette	11
Grilled Calamari Salad w/ Baby greens, fresh dill, red onion, plum tomatoes and lemon walnut vinaigrette	11

SOUPS

Chilled Gazpacho w/ Fresh dill and cucumber	6
Spring Asparagus w/ Tomatoes and crouton	7

LUNCH PRIX FIXE 9.95

Choice Of One Soup or Appetizer and One Mini Panini

SOUPS

Chilled Gazpacho w/ Fresh dill and cucumber
Spring Asparagus w/ Tomatoes and crouton

APPETIZERS

Hummus Dip w/ Fresh parsley, black olive & evoo
Hot Artichoke Hearts w/ Aged cheddar & ripe tomatoes
White Bean Spread w/ Fresh thyme, lemon & rosemary
Smoked Eggplant Dip w/ Lemon juice & a hint of garlic

MINI PANINI <i>Served with mixed organic baby field greens w/ toasted nuts, cherry tomato and Moroccan olive</i>
Portabella & Roasted Red Peppers w/ Smoked mozzarella
Roast Beef w/ Sheep's milk cheese & basil sauce
BBQ Pulled Pork w/ Slow Braised tender pork, melted aged cheddar & house made BBQ sauce
Ayza Panini w/ Turkish dry sausage, imported kasseri cheese, tomatoes, pickles & kema sauce
Roasted Marinated Smoked Chicken Breast w/ Irish cheddar, cranberry mayo & Dijon mustard
Prosciutto Di Parma w/ Fresh mozzarella, aged parmesan cheese & basil

DESSERTS

Italian Bomba Tartufo	6
New York Baked Cheesecake	7
Silky Chocolate Mousse	7
Warm Chocolate Molten Cake	8
Moist Dark Chocolate Cake	9
Twenty-Layer Crêpes Cake Brûlée	10