

Lunch Prix - Fixe Menu is available only Monday to Friday, 11:00 AM to 3:00 PM. Saturday regular lunch menu!

A P P E T I Z E R S

- White Bean Spread** w/ Fresh thyme, lemon and rosemary 5
- Hot Artichoke Hearts** w/ Aged cheddar & ripe tomatoes 6
- Ayza's Hummus Dip** w/ Fresh parsley, black olive and evoo 6
- Angry Chicken Lollipops** w/ Spicy, sesame, hoisin sauce and crispy rice noodles 7
- Crispy Baby Shrimp Dumplings** w/ Garlic chili dipping sauce and Yellow Sea wakame salad 8
- Wild Mushroom Pita Tart** w/ Fresh Mozzarella and arugula 8
- White Truffle Pizza** w/ Garlicky cream sauce, imported Italian cheeses, beef bresaola and drizzle of white truffle oil 9
- Grilled Baby Shrimp** w/ Mango, chives, hint of garlic and extra virgin olive oil 10
- Roasted French Brie Crouton** w/ Organic honey & cracked black pepper and walnuts 10
- Italian Mozzarella Di Bufala** w/ Ripe tomatoes and fresh basil leaves 11

S A L A D S

- Italian Fruta Mista** w/ Fresh mozzarella, organic mesclun, strawberries, sweet mango and balsamic vinaigrette 8
- Baby Rocket Arugula Salad** w/ Juicy green apple, walnuts, sweet dates, manchego cheese & honey balsamic vinaigrette 9
- Chopped Mediterranean Salad** w/ Mesclun, bell peppers, feta cheese, cucumber, mint & parsley lemon vinaigrette 10
- Goat Cheese Brûlée** w/ Mixed field greens, toasted walnuts, marinated beets and truffle walnut sherry vinaigrette 11
- Wild Smoked Salmon** w/ Mixed field greens, tomato, cucumber, capers and extra virgin olive oil dill dressing 11

S O U P S

- Carrot and Leek** 6
- Asparagus** w/ Tomatoes and crouton 7

We accept Visa, MasterCard, Discover and Diners.

TWO COURSE LUNCH PRIX FIXE \$9.95

Served with Ciabatta bread and mixed organic baby field greens with toasted nuts and cherry tomato

S O U P S

- Asparagus** w/ Tomatoes and crouton
- Carrot and Leek**

O R

A P P E T I Z E R S

- Hummus Dip** w/ Fresh parsley, black olive & evoo
- White Bean Spread** w/ Fresh thyme, lemon & rosemary
- Hot Artichoke Hearts** w/ Aged cheddar & ripe tomatoes

A N D

M I N I P A N I N I

- Vegetarian** w/ Roasted red bell peppers, portabella mushrooms & fresh mozzarella
- BBQ Pulled Pork** w/ Slow braised tender pork, aged cheddar, pickles & Ayza BBQ sauce
- Roasted Marinated Smoked Chicken Breast** w/ Irish cheddar, cranberry mayo & Dijon mustard
- Prosciutto Di Parma** w/ Fresh mozzarella, aged parmesan cheese & basil
- AYZA Panini** w/ Beef sausage, imported kasseri cheese, tomatoes, pickles & kema sauce

O R

T A R T I N E S (\$1.00 Supplement)

- Tomato Coulis Toast** w/ Smoked Mozzarella, fresh basil, sundried tomatoes, hint of garlic & evoo
- Artichoke & Beef Bresaola** w/ Diced tomatoes, caper mayonnaise, cornichon and chopped dill
- Prosciutto Di Parma** w/ Manchego cheese, mission figs & organic butter
- Atlantic Smoked Salmon** w/ Non - fat cream cheese, chives, red cabbage, shallot & tarragon