

Lunch Prix Fixe Menu is available only Monday to Friday 11:00 AM to 3:00 PM. Saturday and Sunday 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
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/ Fresh Mozzarella and arugula	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
*Mozzarella Di Bufala w/ Ripe tomatoes and fresh basil leaves	10
Carpaccio Di Manzo w/ Thinly sliced raw beef topped with olive oil, lemon, capers and parmesan on a bed of arugula	11
*Request availability	

S A L A D S

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

S O U P S

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

LUNCH PRIX FIXE \$9.95

Choice Of Two

Served with mixed organic baby field greens w/ toasted nuts, cherry tomato and Moroccan olive

S O U P S

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

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

M I N I P A N I N I

Portabella & Roasted Red Peppers w/ Smoked mozzarella
BBQ Pulled Pork w/ Slow Braised tender pork, melted aged cheddar & house made BBQ sauce
Roasted Marinated Smoked Chicken Breast w/ Irish cheddar, cranberry mayo & Dijon mustard
Prosciutto Di Parma w/ Fresh mozzarella, aged parmesan cheese & basil

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

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

Sunday Romantic Couples' Night! COMPLEMENTARY
Chocolates

Tuesday Girls' Night Out! COMPLEMENTARY Chocolate Shot & A
Belgian Chocolate Covered Strawberry