

## APPETIZERS

<b>White Bean Spread</b> w/ Fresh thyme, lemon, rosemary, garlic and toasted pita	6
<b>Hot Artichoke Hearts</b> w/ Irish cheddar cheese and ripe tomatoes	7
<b>Angry Chicken Lollipops</b> w/ Spicy sesame hoisin sauce and crispy rice noodles	7
<b>Hummus Dip</b> w/ Fresh parsley, black olive and extra virgin olive oil	7
<b>Crispy Baby Shrimp Dumplings</b> w/ Garlic chili sauce and Yellow Sea wakame salad	8
<b>Wild Mushroom Pita Tart</b> w/ Fresh Mozzarella arugula, truffle drizzle and shaved parmigiano	9
<b>White Truffle Pizza</b> w/ Garlicky cream sauce, beef bresaola and white truffle oil	10
<b>*Asian Steak Tartare</b> Filet mignon w/ sesame soy wasabi marinade and crème fraîche	11
<b>*Mozzarella Di Bufala</b> w/ Ripe tomatoes and fresh basil leaves	12
<b>Carpaccio Di Manzo</b> w/ Thinly sliced raw beef topped with olive oil, lemon, capers and parmesan on a bed of arugula	12

\* Request availability

## SALADS

<b>Chopped Mediterranean</b> w/ Mesclun, bell peppers, tomato, feta cheese, cucumber, mint and parsley lemon vinaigrette	10
<b>Italian Fruta Mista</b> w/ Fresh mozzarella, organic mesclun, strawberries, sweet mango and balsamic vinaigrette	11
<b>Baby Rocket Arugula</b> w/ Juicy green apple, walnuts, sweet dates, manchego cheese and honey balsamic vinaigrette	12
<b>Goat Cheese Brûlée</b> w/ Mixed field greens, toasted walnuts, marinated beets and truffle walnut sherry vinaigrette	12
<b>Grilled Calamari</b> w/ Baby greens, fresh dill, red onion, plum tomatoes and lemon walnut vinaigrette	12



## SOUPS

<b>Chilled Gazpacho</b> w/ Fresh dill and cucumber	7
<b>Spring Asparagus</b> w/ Tomatoes and crouton	8

## PANINI

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

<b>Vegetarian</b> w/ Roasted red bell peppers, portabella mushrooms & fresh mozzarella	8
<b>BBQ Pulled Pork</b> w/ Slow braised tender pork, aged cheddar & Ayza BBQ sauce	10
<b>Smoked Chicken Breast</b> w/ Irish cheddar, cranberry mayo & Dijon mustard	11
<b>Prosciutto Di Parma</b> w/ Fresh mozzarella, aged parmesan cheese & basil	12

## TARTINES

<b>Tomato Coulis Toast</b> w/ Smoked Mozzarella, basil, crushed red pepper, sundried tomatoes	9
<b>Prosciutto Di Parma</b> w/ Manchego cheese, mission figs & organic butter	11
<b>Atlantic Smoked Salmon</b> w/ Non - fat cream cheese, red cabbage, olives, chive & tarragon	12

## ENTREES

<b>Pasta Radiatore</b> w/ Basil, marinara and fresh mozzarella	15
<b>Stuffed Chicken Paillard</b> w/ Roasted walnuts and dates topped with honey lavender sauce	17
<b>Pan Roasted Wild Sea Bass</b> w/ Parsnip pommes purée, melted leeks, sauteed baby carrots, roasted lemon and chive oil	20
<b>Medallions Of Filet Mignon</b> w/ Pommes gratin, a bed of rocket arugula and frisée with port reduction	21

## SIDES

<b>Wild mushrooms</b> w/ Fresh herbs	4
<b>Parsnip Pommes Purée</b>	4

