

LUNCH

FOR THE TABLE

ARTISAN BREAD SELECTION *marinated olives, oil & roasted garlic* 7
MEZZE *loaded hummus platter, raw vegetables, tapenade, salsa verde, roasted garlic, marinated olives, pita, pistachio, sesame seeds* 21
PROSCIUTTO DI PARMA *thinly sliced italian prosciutto served with stracciatella & fresh baked sourdough ciabatta* 19

APPETIZERS & ZUPPA

FRIED CALAMARI *calabrese pepper tomato sauce & lemon sauce* 18
ROASTED ORGANIC CHICKEN WINGS *fresh herbs, caramelized onions, gorgonzola sauce* 19
FANCY AVOCADO TOAST *stracciatella, prosciutto, pomegranate, basil, pistachio* 15
LITTLE MUSHROOM TOAST *pan roasted wild mushrooms, melted fontina prosciutto di parma, burrata, fig balsamic* 17
AHI TACO *crisp little tortilla, citrus soy, avocado, lightly spiced sesame rice (2 ea)* 15
PROSCIUTTO *ciabatta, lemon oil, parmigiano* 10
ONION SOUP GRATINÉE *comté cheese, crostino* 10
GAZPACHO *catalan style, crostini, cucumbers, sherry pepper vinegar* 15

PIZZA

well done / neapolitan style

2 A.M. *red onion, sausage, spicy cherry peppers, mozzarella* 21
WHITE PIE *roasted garlic, organic kale, basil pesto, parmigiano, mozzarella, prosciutto di parma* 21
NONNA’S MEATBALL *prime brisket meatballs, tomato, fresh mozzarella, shaved parmigiano reggiano* 22
MARGHERITA *fresh mozzarella, tomato, basil* 19
PEPPERONI *mozzarella, tomato, oregano* 21

SANDWICHES

all sandwiches served with house cut fries, bistro salad or slaw

AHI TUNA STEAK *#1 yellowfin, brioche, avocado, sprouts & ginger, slaw, aioli* 24
CHICKEN CAPRESE *ciabatta, prosciutto, pesto aioli, san marzano tomato sauce, parmigiano-reggiano, mozzarella* 19
CRISPY CHICKEN SANDWICH *buttermilk marinated all natural chicken breast served on brioche with lettuce & gorgonzola sauce* 18 *bacon +3 | avocado +3*
GRIDDLER *ground brisket griddle burger, american cheese, ketchup, onion, pickles, french fries* 16
BLT&A *stacked high with slaw, bush bros. thick cut bacon, tomatoes & avocado aioli* 17
CUCINA CHEESEBURGER *brioche, loaded with bacon, blue cheese, onions, mushrooms, fries* 20
IMPOSSIBLE BURGER *plant-based “beef” burger, lettuce wrap, vegan sriracha aioli, fries* 25

SALADS & BOWLS

SUPERFOOD CHOP *carrots, kale, quinoa, cress, brussels, apples, pistachio, pomegranate, berries* 19
salmon 12 | shrimp 12 for 2 giant prawns | Prime skirt steak 10 | chicken 4 | day-fresh catch MKT
CAESAR SALAD *choice of romaine, organic kale or brussels* 14
salmon 12 | shrimp 12 for 2 giant prawns | Prime skirt steak 10 | chicken 4 | day-fresh catch mkt
SALMON GAZPACHO *sustainably caught faroe islands salmon, gazpacho, vinaigrette & fig balsamico* 28
SHRIMP & AVOCADO *giant shrimp, jasmine rice, gazpacho salsa, vegan sweet & spicy aioli, sprouts* 23
CHICKEN MILANESE *crisped organic cutlet, lemon & arugula, olives, confit tomatoes, stracciatella, fennel* 29
IMPOSSI-BOWL *pan crisped plant-based “beef”, sriracha rice, avocado, tomato salsa, plant-based aioli, organic sprouts* 25
HOLLYWOOD COBB *chicken, blue cheese, bacon, tomato, egg, avocado* 21
MEDITERRANEAN *za’atar dusted organic chicken breast, shaved brussels, hummus, tapenade, salsa verde, feta* 21
NIÇOISE *#1 ahi, egg, anchovies, potato, tomato, green beans, capers, olives, xvoo* 24
SURFER’S SUSHI *fresh cut & marinated surfer’s style seafood poke with seasoned rice, green beans, carrots, marinated cabbage, cucumber, organic sprouts, wakame seaweed, sesame & vegan aioli*
ahi 25 | salmon 19 | octopus 32 | wild salmon roe +3 | avocado +3

PLATES & PASTA

RIGATONI ALLA VODKA *imported pasta, tomato, onion, spice, 24 mo. parmigiano, roasted organic chicken* 18
ORGANIC EGG WHITE FRITTATA *organic spinach, onions, sheep’s milk feta, arugula & fennel citronette* 17
NICE PIECE *local catch or king salmon with french fries or salad and chunky homemade tartar sauce* MKT

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