


LUNCH at
the **TERRACE**


Monday - Friday
11 - 3 pm


Special Introductory Prices

 Vegan  Vegetarian

APPETIZER

 **Soup of the Day**
*please ask
your server*

 **Heirloom Tomato**
*croutons, basil,
balsamic, olive oil*

 **Roasted Mushrooms**
*portobello, arugula,
parmesan, lemon*

 **Roasted Beets**
burrata, pistachios, orange


Tuna
*eggs, potato, green
beans, kalamata olives*

\$12


Choose an
Appetizer and a Pasta

PASTA

Daily Special
*please ask
your server*

 **Pesto**
*linguine, potato,
green beans*

Clams
*spaghetti, chile,
parsley*

 **Broccoli**
*rigatoni, lemon zest,
parmesan*

\$15


Choose an
Appetizer and a Main

MAIN

Salmon
*with spinach
or rapini*

Chicken Breast
*with spinach
or rapini*

Skirt Steak
*with spinach
or rapini*

 **Stuffed Portobello
Mushroom**
*with spinach
or rapini*

\$18

Choose an Appetizer,
a Pasta, and a Main

DESSERT

**Ricotta and Barley
Mousse**

**Lemon Mousse
Merengue**

**Rum Baba
Whipped Cream**

Gelato of the Day

\$2

Each Dessert



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HOUSE DRINKS

Luigi Fineo Brand - 9

*cabernet sauvignon
pinot noir
chardonnay*

Beer - 5

*kirin ichiban draft,
regular or frozen*

Soda / Iced Tea - 3

*refillable: coke, diet coke,
sprite, ginger ale, lemonade*

Caffè

Espresso - 3.5

Macchiato - 3.5

Doppio Espresso - 3.5

Cappuccino - 4.5

Latte - 5

Americano - 4.5

Hot Tea - 3.5

Peach Blossom Martini - 12

*vodka, peach,
yuzu, honey*

Lychee Sour - 12

*whiskey, lychee,
lemon juice*

Venice Sunset - 12

*tequila, orange juice,
sour mix, granadine*

Kamikaze - 12

*gin, triple sec,
lemon juice*

Bahama Mama - 12

*coconut rum, orange juice,
cranberry juice*

J Fizz - 12

*gin, matcha tea,
yuzu, soda*

Other Cocktails

& **Martinis** - 12

LUNCH WINES

SPARKLING

Acinum **Prosecco** – gl 9 / bt 36

Dolci Colline **Prosecco Brut Rosè** – gl 10 / bt 40

ROSÈ

Cantale **Negroamaro Rosato** (2016) – gl 10 / bt 38

WHITES

Maso Poli **Pinot Grigio** (2016) – g 11 / bt 42

Tenuta Rovaglia **Trebbiano** (2016) – gl 12 / bt 48

Broglia **Gavi di Gavi** (2016) – gl 12 / bt 48

Torre di Luna **Sauvignon Blanc** (2016) – gl 10 / bt 38

Pio Cesare **Chardonnay “L’Altro”** (2015) – gl 11 / bt 44

REDS

Lechthaler **Pinot Noir** (2014) – gl 10 / bt 38

Gagliole **Chianti Classico** (2015) – gl 11 / bt 40

Castiglion del Bosco **Rosso di Montalcino** (2014) – gl 12 / bt 46

Querciabella **Mongrana Supertuscan** (2013) – gl 14 / bt 55

Alba Cellars **Cabernet Sauvignon** (2015) – gl 13 / bt 50

Chateau Loudenne Medoc **Bordeaux** (2011) – gl 14 / bt 55