



*"Creative food that inspires, excites and fuels amazing human beings."*

## **Dinner Menu**

### **Starters, Soups and Salads**

**Wine Lover's Plate** - shaved Prosciutto di Parma, finnochio salami, gourmet cheeses with rustic bread \$16

**Salad** - hearts of romaine salad with Point Reyes Blue cheese dressing and Italian speck \$8

**Roman Artichokes** - fried baby artichokes seasoned with garlic, sea salt and parmesan cheese \$10

**Olives** - Mediterranean marinated Kalamata and green olives seasoned with garlic, citrus peel and fresh rosemary \$4

**Soup** - our fresh made soup of the day \$8

### **Entrees**

**Paella** - Spanish chorizo, chicken, Piquillo peppers, saffron, onion, olives and garlic \$19

**Lasagna** - Italian sausage, mozzarella, fresh ricotta, Marinara sauce and parmesan cheese \$14

**Grilled salmon** - grilled wild caught salmon on a stacked New Mexico enchilada served with sour cream, avocado and lemon \$24

**Rib eye steak** - choice grilled rib eye steak with garlic herb butter and French fried onion rings \$32

**Pasta** - Organic Mezzemaniche pasta with sun dried tomatoes, grilled Portobello mushrooms, tomato cream sauce and parmesan \$18

**Thai chicken** - barbequed chicken thighs in a Chu Chee curry sauce with sweet red peppers, toasted peanuts, mint and Jasmine rice \$16

**Pie of the night** - housemade organic pizza crust with the toppings of the day

**Daily veggies** \$6

### **Sweets**

**Crème brulee** - served with chocolate dipped spoon \$8

**Cookies and milk** - fresh cookies of the day and milk \$7

**20 % gratuity charged to all parties of 5 or more**

**Corkage fee \$10**

**Split charge \$3**