




**LUNCH** at  
the **TERRACE**


Monday - Friday  
11 - 3 pm


**VETALIAN**  
by LUIGI FINEO

 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*

**PASTA**

**Daily Special**  
*please ask  
your server*

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

**Clams**  
*spaghetti, chile,  
parsley*


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

**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*

**DESSERT**

**Ricotta and Barley  
Mousse**

**Lemon Mousse  
Merengue**

**Rum Baba  
Whipped Cream**

**Gelato of the Day**

**\$12**

Choose any  
Appetizer, Pasta,  
or Main

**\$17**

Choose an  
Appetizer and  
a Pasta

**\$23**

Choose an  
Appetizer and  
a Main

**\$27**

Choose an  
Appetizer, a Pasta,  
and a Main

**\$4**

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 - 4

Doppio Espresso - 5

Cappuccino - 4.5

Latte - 4.5

Americano - 4

Hot Tea - 3.5

**Bellini - 12**

*italian prosecco,  
peach puree*

**Moscow Mule - 12**

*vodka, fresh lime,  
ginger beer*

**Negroni - 12**

*gin, campari,  
martini rosso*

**Limoncello**

**Martini - 12**

*vodka, limoncello,  
fresh lime, mint*

**Blueberry**

**Margarita - 12**

*tequila, fresh blueberries,  
fresh lime, triple sec*

**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