

BISTRO


menu



SALADS

Ancho Roasted Chicken  \$ 26

Squash, Quinoa, Peppers, Radish, Cilantro, Lime, Lemon Vinaigrette

Roasted Salmon  \$ 26

Farm Greens, Grapefruit, Orange, Radish, Mint, Cilantro, Toasted Cashews, Orange Dijon Vinaigrette

Tuna Nicoise  \$ 26

New Potatoes, String Beans, Tomato, Olives, Hard Boiled Egg, Lemon Oil Vinaigrette

Goat Cheese   \$ 24

Farm Greens, Pecans, Pickled Red Onion, Goat Cheese, Red Grapes, Balsamic Vinaigrette

Tamari-glazed Tofu   \$ 24

Tamari Glazed Tofu, Edamame, Forbidden Rice, Carrot-Cabbage Slaw, Bok Choy, Sesame Ginger Vinaigrette

Burrata & Tomatoes   \$ 18

SOUPS

Carrot and ginger \$ 10

Pea \$ 10

SIDES

Broccolini \$ 10

Roasted potatoes \$ 10

Mashed potatoes \$ 10

Ratatouille \$ 10

Creamed spinach \$ 10



MAIN COURSES

Lasagna \$ 24

Spaghetti al pomodoro \$ 18

Spinach & cheese ravioli \$ 20

Cacio & Pepe \$ 20

Mushroom risotto \$ 22

Asparagus risotto \$ 22

Polpette with tomato sauce & basil \$ 28

Half roasted chicken with roasted potatoes \$ 38

Short rib with mashed potato \$ 40

Swordfish with broccolini \$ 42

Falafel with ratatouille \$ 28

DESSERTS

Tiramisù \$ 14

Elderberry raspberry tart \$ 8

add on: vanilla ice cream scoop \$ 4

Ricotta cheesecake \$ 8

Vanilla ice cream \$ 14

with Fabbri syrup cherries



BAR

menu



APERITIVO TRAY

Taralli, mini San Marzano tomatoes, olives, \$ 26
cherry mozzarella, salame, aged pecorino,
focaccia and fresh vegetables



SANDWICHES

Chicken wrap \$ 26
Curry chicken salad, sliced apples, golden raisins, arugula

Tuna wrap \$ 26
Tuna salad, celery, grapes, arugula, white balsamic

Caprese focaccia \$ 26
Focaccia, mozzarella, tomatoes, basil pesto

Egg salad \$ 24
Egg salad with mayo, watercress, dill



DESSERTS

Tiramisù \$ 14

Elderberry raspberry tart \$ 8
with vanilla ice cream scoop \$ 4

Ricotta cheesecake \$ 8

Vanilla ice cream with Fabbri syrup cherries \$ 14

Gelato or sorbetto \$ 8

Alcohol-infused gelato or sorbetto \$ 9

drinks



HOT BEVERAGES

Espresso	\$ 3.5
Double Espresso	\$ 4.5
Caffè Macchiato	\$ 4.5
Cappuccino	\$ 6
Hot Tea	\$ 6
Matcha (hot or ice)	\$ 6
Hot Chocolate*	\$ 8
*Add-ons	\$1.5
Burned marshmallow or Whipped cream	



SOFT DRINKS

Panna Still Water	\$ 5
San Pellegrino Sparkling Water	\$ 5
Coke Diet Coke	\$ 6
Gosling's Ginger Beer	\$ 6
San Pellegrino Aranciata Limonata	\$ 6
Fever Tree Tonic Water	\$ 6
Harney & Sons Organic Black Iced Tea	\$ 6
Harney & Sons Organic Green Citrus-Ginko Iced Tea	\$ 6
Natalie's carrot & ginger juice	\$ 6
Natalie's strawberry lemonade	\$ 6
Natalie's pineapple orange	\$ 6

BEER

Birra Peroni	\$ 10
Lagunitas IPA	\$ 10

WINE BY THE GLASS

Pinot Grigio	\$ 16
Pinot Noir	\$ 16

COCKTAILS

Aperol Spritz	\$ 20
Campari Spritz	\$ 20
Negroni	\$ 20
Gin Tonic	\$ 20
Cosmopolitan	\$ 20
Margarita	\$ 20
Mimosa	\$ 20
Bellini	\$ 20
Espresso Martini	\$ 20

MOCKTAIL

Berry fizz	\$ 16
<i>Club soda, lemon juice, lime juice, mint, fresh raspberry</i>	
Island Escape	\$ 16
<i>Pentire, lime juice, grapefruit juice, angostura bitter</i>	
Sunrise	\$ 16
<i>Ginger beer, pineapple juice, lime juice, spicy bitters</i>	

