

# MARCH LUNCH MENU

## STARTERS

DUO OF DIPS SERVED WITH WOOD-FIRED FLATBREAD

BEEF SHORT RIB WITH POTATO CANNELLONI AND MICROGREENS

**ALL ½ PIZZAS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF LOCAL ORGANIC GREENS OR DAILY SOUP (SEE CHALKBOARD)**

PIZZAS AVAILABLE ON WHITE, WHOLE WHEAT OR GLUTEN FREE (\$1.75 SURCHARGE)

SANDWICHES COME ON SOURDOUGH FROM LA VENDEENNE BAKERY

DAILY GREENS ARE SERVED WITH A DIJON SHERRY VINAIGRETTE

## ½ WOOD-FIRED PIZZA

TOMATO, FRESH MOZZARELLA, FRESH BASIL - ADD PEPPERONI 1  
OR LA QUERCIA PROSCIUTTO 2 -

OVEN ROASTED VEGETABLES, GOAT CHEESE, REDUCED BALSAMIC, FRESH BASIL

RED WINE POACHED PEAR WITH BLUE CHEESE, MAPLE AIOLI, LA QUERCIA PROSCIUTTO, PRESERVED LEMON AND FRISEE

SPICY SAUSAGE WITH BACON, RED PEPPERS, SHALLOTS, MOZZARELLA

## FULL PIZZAS

TOMATO, FRESH MOZZARELLA, FRESH BASIL - ADD PEPPERONI 2  
OR LA QUERCIA PROSCIUTTO 3.50 -

OVEN ROASTED VEGETABLES, GOAT CHEESE, REDUCED BALSAMIC, FRESH BASIL

RED WINE POACHED PEAR WITH BLUE CHEESE, MAPLE AIOLI, PROSCIUTTO, PRESERVED LEMON AND FRISEE

SPICY SAUSAGE WITH BACON, RED PEPPERS, SHALLOTS AND MOZZARELLA

## SALADS

8 PULLED ROAST CHICKEN AND PASTINA SALAD, PORTOBELLO MUSHROOM, LEEK AND '1608' CHEESE WRAPPED IN PROSCIUTTO 13

8 VINAIGRETTE CAESAR SALAD WITH SMOKED BACON 8

## WOOD-FIRED SANDWICHES

11 PORK LOIN, TOMATO, SWISS CHEESE AND ARUGULA 11

12 AVOCADO, BLACK OLIVE TAPENADE, ROASTED TOMATO, PORTOBELLO MUSHROOM AND SWISS CHEESE 11

12 PRIME RIB ROAST BEEF WITH HORSERADISH AIOLI, SWISS CHEESE, ROASTED PORTOBELLO MUSHROOM AND ROASTED TOMATO 13

## DESSERT

CHOCOLATE TORTE (GF) 6

14 LIME TART 6

15 WOOD-FIRED SMORE 6

16 BANANA BREAD WITH CHOCOLATE SAUCE 6

18 SALTED CARAMEL TART 6

DAILY ICE CREAM 5