



LUNCH MENU FALL-WINTER 2023

STARTERS

WAGYU MEATBALLS melted mozzarella, marinara.....17

BURRATA grilled bread, olive oil, sea salt.....16

FRIED CALAMARI marinara sauce, charred lemon aioli.....18

CRAB CAKES dill remoulade.....22

AVOCADO BRUSCHETTA grilled bread, marinated tomato.....15

Bacon-Wrapped PRAWNS.....18

CHEF JOSE’S FAMOUS RIBS.....16

SOUP + SALAD

MINISTRONE soup ...cup/7 ...bowl/10

SEASONAL soup...cup/10 ...bowl/13

MISTA baby greens, gorgonzola, toasted walnuts, balsamic vinaigrette.....15

CAESAR romaine, parmesan, anchovies, classic caesar dressing.....15

CAPRESE tomato, fresh mozzarella, basil, reduced balsamic.....17

WEDGE bacon, red onion, tomato, gorgonzola, bleu cheese dressing.....17

PIZZA

MARGHERITA tomato, basil.....20

MUSHROOM + THYME garlic, olive oil.....22

PEPPERONI + italian SAUSAGE.....24

GOAT CHEESE pesto, sundried tomato, red onion, kalmata olive.....22

PROSCIUTTO burrata, arugula, olive oil.....24

PASTA

substitute gluten free pasta.....2 *split entrée charge (applies to all pasta, specialties, panini & entree salads).....6

CAPELLINI...roasted tomato, bread crumbs, basil, garlic olive oil.....20

RIGATONI NAPOLETANO...chicken, spinach, marinara-cream sauce.....25

BOLOGNESE...ragu of pork and beef, pappardelle pasta, ricotta.....27

LOBSTER + SHRIMP RAVIOLI...mushroom, roasted red bell pepper sauce.....33

EGGPLANT PARMESAN...penne pasta, ricotta, marinara.....24

CHICKEN PARMESAN...melted mozzarella, marinara, angel hair pasta.....27

CHICKEN PICATTA...lemon, capers, mushroom, white wine, tomato, angel hair pasta.....27

HOUSE SPECIALTIES

BUTTERNUT SQUASH RAVIOLI...brown butter, walnuts, arugula.....26

BRAISED SHORT RIB RAVIOLI...mushroom, shallot, marsala cream sauce.....32

PENNE ALLA VODKA...grilled salmon, bacon, fennel, spicy vodka marinara sauce.....31

PENNE LOUISIANA...chicken, andouille sausage, broccoli, bell pepper, cajun cream sauce.....30

PANINI

*choice of pasta salad or fries

SNAKE RIVER FAMRS WAGYU BURGER...louie dressing, bacon, caramelized onion, cheddar.....20

SLICED FILET...roasted red peppers, gorgonzola, tomato, arugula, aioli.....22

CASHEW CHICKEN SALAD...arugula, tomato.....17

GRILLED CHICKEN CLUB...bacon, provolone, tomato, arugula.....18

ENTREE SALADS

ITALIAN CHOPPED salmon, romaine, feta, cucumber, kalamata olive, pepperoncini, red wine vinaigrette.....27

CALIFORNIA COBB chicken, romaine, avocado, bacon, tomato, gorgonzola.....24

CRAB WEDGE iceberg, red onion, tomato, avocado, louie dressing.....28

CHEF - JOSE GARCIA * CORKAGE POLICY - THIRTY DOLLARS PER 750ML BOTTLE * SPLIT ENTREE CHARGE \$6