



Lunch Menu

All items are served with Ciabatta and garlic infused olive oil with grated Parmesan

Soup and Salad Combo - 9

Minestrone or Pasta Fagioli

Caprese (tomato and Bufala Mozzarella) or Summer (iceberg lettuce, apples, strawberries, pears and Gorgonzola with citrus honey dressing)

Open Ciabatta Sandwich – 11

Combination plate of grilled and smoked salmon on Ciabatta
Enhanced with extra virgin olive oil, Balsamic, avocado and tomato

Eggplant Parmigiana - 10

Breaded eggplant, topped with tomato sauce and cheese. Served with spaghetti

Caesar Salad – 11

With sliced grilled chicken breast

Lasagna – 11

Layered with meat and béchamel sauce, and mozzarella cheese

Salsiccia Italiana – 11

Homemade Italian sausage tossed in garlic, olive oil and pancetta, topped with bell peppers and tomatoes. Served with spaghetti

Pollo Liana – 12

Grilled chicken breast topped with sautéed mushrooms, served with Fettuccine Alfredo

Almond Coated Shrimp – 15

With a light mango sauce, mixed greens, tomato and gorgonzola

Fried Oysters with Shrimp – 17

In Champagne sauce, served with garlic mashed potatoes

Jumbo Lump Crab Meat Tower – 17

Tomatoes, avocados, and Ciabatta with parsley and lime vinaigrette

Sesame Crusted Salmon – 17

Over fried spinach, thinly sliced crispy potatoes and a crushed garlic, mustard, olive oil and Balsamic sauce