

APPETIZERS

VEGETABLE MINISTRONE Pesto Crouton

ORGANIC MIXED GREENS Shaved Apples, Red Wine Vinaigrette

CLASSIC CAESAR Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

SAUTÉED MUSSELS MARINARA Italian Tomato, White Wine, Sautéed Garlic

TUNA TARTARE Diced Tuna, Avocado, Crispy Garlic, Black Olive Dressing

CHARRED OCTOPUS Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano

ENTRÉES

PENNE ALLA VODKA Onions, Prosciutto, Light Cream, Peas

SPAGHETTI FRESH TOMATO AND BASIL Onion, Garlic, Olive Oil

MARGHERITA PIZZA Fresh Mozzarella, Tomato, Basil

CHICKEN MARSALA Breast of Chicken, Wild Mushrooms, Marsala Wine

BRICK OVEN SALMON OREGANATO Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

RIBEYE STEAK Green Peppercorn Sauce, Truffled French Fries

GRILLED BRANZINO PANZANELLA Ciabatta, Heirloom Tomato, Arugala

DESSERTS

NUTELLA BUDINO Chocolate Hazelnut Pudding, Sea Salt

SEASONAL FRUIT PLATE Strawberry Sorbetto, Star Anise Syrup, Mint

NEW YORK STYLE CHEESECAKE Amarena Cherries, Whipped Cream, Brûlée

OREO ZEPPOLE Double Stuffed, Malted Vanilla Milkshake

ADDITIONAL LUNCH OFFERINGS

SOUP AND SANDWICH Ask your server for daily selection \$21

PARK AVENUE SALAD Chicken, Bacon, Tomato, Gorgonzola, Poached Egg \$21

GRILLED SALMON SALAD Hearts of Palm, Avocado, Sweet and Sour Tomatoes \$23

ROASTED CHICKEN CAESAR SALAD Parmesan Croutons, Sliced Tomatoes \$23

BEEF STEAK TIP SALAD Marinated Mushrooms, Crispy Zucchini, Goat Gouda \$25

BURGER WITH TRUFFLE FRIES Applewood Bacon, Tomato, Mozzarella, Garlic Aoli \$25