

# LUNCH MENU

— SOUP —  
**FRESH MADE SOUP**  
11 Bowl 7 Tapa Size

— SALAD —  
**PANZANELLA SALAD 16**  
Cubed Seasoned Dried Bread, Halved Cherry Tomatoes, Cucumbers, Red Onion, Garlic, Basil, Red Wine Vinagrette featuring Italian Herb EVOO.

**MEDITERRANEAN SALAD 16**  
Crisp Romaine, Cucumbers, Kalamata Olives, Red Onion, Cherry Tomatoes, Sweet Peppers, Feta Cheese, Our Greek EVOO Dressing.

**SUMMER SALAD 18**  
Spinach, Thin Red Onion, Strawberries, Pineapple, Blueberries, Candied Nuts, Spiced Pumpkin Seeds, Lemon Juice. Featuring Shallot EVOO and White Balsamic.

## — TAPAS —

**CURRIED PICKLED HERRING WITH FRENCH BREAD 11**  
Wine Marinated Herring with White Onions Tossed in a Creamy Curry Aioli. Featuring Lemon EVOO.

**CREAMED SPINACH STUFFED PORTABELLA MUSHROOM 11**  
Baked with Parmesan. Finished featuring Cask 18 Balsamic and Italian Herb EVOO.

**CHILLED JUMBO SHRIMP WITH MANGO SALSA AND SANTA FE AIOLI 16**  
Featuring Mango Balsamic and Persian Lime EVOO.

**INDIAN PAKORA 11**  
A Delicately Fried Indian Inspired Vegetable Fritter, Served with a Cilantro Sauce. Featuring Curry EVOO.

**GAMBAS AL AJILLO 16**  
Spanish Sauté Garlic Shrimp Tossed with Parsley and Paprika in a Port Jus. Featuring Garlic EVOO and Lemon White Balsamic.

**OYSTERS ON THE SHELL**  
Featuring White Balsamic and Shallot EVOO Mignonette  
1 Oyster 5 or  
3 Oysters 12

**OYSTER ROCKEFELLER**  
Baked on the Shell with a Rich Buttery Vermouth and Parsley Crumble. Featuring Coratina EVOO and Lemon White Balsamic.  
1 Oyster 5 or  
3 Oysters 12

**GREEK LAMB POPS 21**  
Grilled French Boned Lamb Rack (2 pc) Marinated in Our Greek EVOO Sauce, Served with Lemon and Herb Roasted Fingerling Potatoes and Tzatziki.

**PATATAS BRAVAS 8**  
Crispy Fried Fingerling Potatoes Served with Our Garlic Sauce. Featuring Honey Garlic Balsamic and Italian Herb EVOO.

## — SHARE PLATES —

**GARLIC FINGERS WITH SWEET GARLIC SAUCE 15**  
Our House Made Pizza Dough Cut into Bite Size Pieces, with Mozzarella and Bacon. Featuring Garlic EVOO, and Smoked Balsamic, Served with Our Sweet Garlic Sauce.

**CRAB AND SPINACH STUFFED CREMINI MUSHROOMS 12**  
Mixed with Honey Garlic Balsamic, Cream Cheese and Baked with Parmesan.

**OLIV PLATE 15**  
A Variety of Marinated Olives with Lemon and Roasted Garlic, Feta Cheese Cubed and Drizzled with Greek Spice Infused EVOO, Paprika Roasted Almonds.

**MUSSELS PROVENCAL 21**  
Cherry Tomatoes, Onions, Sweet Peppers, Garlic, and Mussels are Steamed with White Wine and Butter EVOO. Served with Grilled Garlic Bread.

**CHARCUTERIE 34**  
A Variety of Cured and Smoked Meats, Chicken Liver Pate, Cheeses, Olives, Nuts, Fruit Chutney, Dijon, Crostini and Chef's Choice of Our Balsamic Vinegar and EVOO.

**ANTIPASTI 48**  
A Larger Version of the Charcuterie with the Addition of Pickled Spicy Peppers, Grilled Artichoke, Picked Onions, Smoked Salmon, Cream Cheese with Chives and Our House Made Jerky.

## — ENTREES —

**ARTISAN PIZZAS**  
10" 6-SLICE PIZZA 19

**VEGGIE SUPREME**  
Cherry Tomatoes, Feta Cheese, Artichoke Hearts, Spinach, Herbed Pesto, Parmesan, Featuring Cask 18 Balsamic.

**CHEESE PIZZA**  
Marinara Sauce, Mozzarella.

**NOTL SPECIAL**  
Marinara Sauce, Crispy Bacon, Cooked Tomatoes, Green Onions, Cheddar Cheese, Featuring Smoked Balsamic.

**BBQ CHICKEN PIZZA**  
Pulled Chicken, Zesty BBQ Sauce, Mozzarella, Red Onions, Aged Cheddar, Fresh Cilantro. Featuring Maple Balsamic.

**MARGHERITA PIZZA**  
Mozzarella, Vine Ripened Tomatoes, Roasted Pine Nuts, Basil and Marinara Sauce. Featuring Basil EVOO

**SMOKED SALMON CANAPE 23**  
Rye Topped with Butter EVOO, Smoked Salmon, Cucumber, Lemon, Capers, Red Onion, Black Caviar, Dill Weed, and Butter Lettuce. Featuring White Balsamic.

**CUBAN SANDWICH 23**  
Island Marinated and Roasted Pork, Smoked Thick Cut Ham, Gruyere Cheese, Dill Honey Mustard, Crisp Pickles. Served with Soup or Salad. Featuring Chili Balsamic and Dill EVOO.

**PORTABELLA MUSHROOM STIR FRY 21**  
Portabella Mushrooms, Broccoli, Red Pepper, Baby Bok Choy, in Our Garlic Ginger Sesame Sauce. Served on Basmati Rice. Featuring Sesame Ginger Balsamic and Garlic EVOO.

**TRUFFLE ROASTED CHICKEN AND WILD MUSHROOM GNOCCHI 28**  
Sautéed Mushrooms and Onions, Chicken and Gnocchi in a Creamy Truffle Sauce.

**LOBSTER FETTUCCINE WITH GRILLED ASPARAGUS 30**  
Butter EVOO Poached Atlantic Lobster, Sautéed with Grilled Asparagus Pieces in a White Wine Cream Sauce and Tossed with our Fresh House Made Fettuccine