

LUNCH

DAILY 11:30 AM TO 2:00 PM

SNACKS & SHAREABLES

Chicken Wings 12/24

*Buffalo, Sweet Teriyaki, or Korean BBQ.
Ranch or Blue Cheese. Served with Crudités.*

Flatbread 24

*Homemade Italian Style Pizza
with Fresh Mozzarella, Mushrooms, Basil,
Dried Organic Tomatoes, & Olive Oil.*

**Mediterranean
Meat & Cheese Board** 36

*Local & Imported Cheeses, Prosciutto,
Italian Salami, Hummus, Fig Jam, Honey,
Celery, Carrots, Berries, & Crostini.*

SOUPS & SALADS

Caesar Salad 13/19

*Organic Romaine Lettuce,
Homemade Caesar Dressing,
Grated Parmesan Focaccia Sticks.*

Pozole Rojo 11/16

*Pork Shoulder, Hominy in Red Broth,
Served with Onion, Cilantro, Radish,
Corn Tortilla Chips & Crushed Red Pepper.*

Corn Soup 9/14

Creamy Corn Soup & Olive Oil.

*-ADD: Grilled Chicken \$8 -Grilled Shrimp \$12
-Grilled Wild Caught Salmon \$16 -6oz Skirt Steak \$20*

MAINS

*Sandwiches served with House Salad or Regular Fries
+\$2.50 for Caesar Salad or Truffle Fries - Our fries are gluten free, but our fryers are not*

Chicken Club Sandwich 22

*Grilled Chicken Breast, Cheddar, Organic Romaine Lettuce, Tomato, Bacon, Sriracha
Aioli & Cilantro Lime Aioli. Served on a Ciabatta Bun.*

Altezza Burger 24

*8 oz Beef Patty, Cheddar, Organic Romaine Lettuce, Tomato, Onion,
Sriracha Aioli, & Pickles. Served on a Brioche Bun.*

French Dip 29

*Thin Sliced Prime Rib, Gruyere Cheese, Caramelized Onions, Horseradish Cream.
Served on a Dutch Crunch Hoagie with a Side of Au Jus.*

Shrimp Scampi 26

*Shrimp sauteed in Garlic Butter & White Wine, Roasted Tomatoes, & Organic Arugula.
Served over Linguini.*



-Gratuities are shared by staff-

**WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.*

MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS in our Menu Items, including:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please contact staff for further information.