

## LUNCH MENU

### Starters

Soup of the day

6

Bruschetta trio

Chef's daily inspiration

10

Oven roasted tomato, burrata, pistachio pesto

9

Sweet sour and spicy calamari

9

### Flatbreads

Tomato, house pulled mozzarella, basil

11

House made fennel sausage,  
smoked cacciocavallo cheese,  
Caramelized onion

12

Tomato, scamorza cheese,  
Calabrian chiles, Prosciutto

13

Roasted wild mushrooms, honey  
caramelized shallots, taleggio cheese,  
truffle oil drizzle

14

### Salads

Roasted baby beet salad, candied walnuts,  
watercress, Maytag blue cheese, ice wine  
vinaigrette

11

Tender greens salad, sundried cranberries,  
sliced pear, almond crusted goat cheese  
truffles

10

Spinach salad, mushrooms, oven dried  
tomato, gorgonzola, pine nuts, shaved red  
onion,

warm bacon balsamic vinaigrette

12

Chilled seafood salad, radicchio, oil cured  
olives, fennel, lemon

12

\*Campari tomato and shaved red onion  
salad, hand pulled mozzarella

10

with chicken 12 ~ with steak 16

\*Romaine salad, focaccia croutons,  
parmigiano vinaigrette

10

with chicken 12 ~ with salmon 15 ~ with  
steak 16

Chopped grilled chicken salad  
Grilled chicken, tabouleh with currants,  
almonds, dried apricots, apples, chick peas,  
arugula and a curry vinaigrette

12

### Sandwiches

(All sandwiches served with choice of French Fries  
or Side Salad or German Potato Salad)

Estate House B.L.T.

Crisp pancetta, wild arugula, oven roasted  
tomato, Calabrese chile aioli on focaccia

11

\*Estate House burger, aged white cheddar,  
beer battered onion rings, brioche

11

\*Grilled flat iron steak sandwich,  
caramelized onion, provolone, creamy  
horseradish

14

Panino of prosciutto di Parma,  
Marinated eggplant, house pulled  
mozzarella

11

### Pasta

Spaghetti with garlic, oil and chiles

9

Orecchiette with sausage and broccoli rabe

13