

BEGINNINGS

MARINATED OLIVES \$7

Imported olives, citrus, fennel, brandy, herbs

CALAMARI \$17

Crispy fried, served with sugo and lemon aioli

SKILLET MUSSELS \$17

Roasted with EVO, sea salt, rosemary, garlic, butter

FIRE ROASTED ARTICHOKES \$16

Served with garlic butter and lemon aioli

HOUSE MADE MEATBALLS \$14

Sugo, grana padano, herb mix, ciabatta

CHEESE & CHARCUTERIE \$21

Chef's selection of meats and cheeses

FIELD OF GREENS

KALE SALAD \$15

Black quinoa, Brussels sprouts, crispy pancetta, corn, dried cherries, candied walnuts, shaved parmesan

ITALIAN CHOPPED \$16

Romaine hearts, roasted red peppers, olives, tomatoes, parmesan, salami, cucumbers, red onions, oregano vinaigrette

HEIRLOOM TOMATO & BURRATA \$15

Marinated tomatoes, sliced red onions, fresh basil, extra virgin olive oil, panzanella

TRADITIONAL CAESAR \$14 / \$8

Romaine, herb crusted croutons, shredded parmesan, house made dressing

POWER BOWL \$14

Spinach, tomato, quinoa, Brussels sprouts, pickled red onion, candied jalapeños, shaved parmesan, lime crema

CLASICO \$13 / \$7

Field greens, parmesan, carrots, Kalamata olives, cherry tomatoes, lemon vinaigrette

AVOCADO & FENNEL \$12

Roasted pistachio, black quinoa, arugula, key lime vinaigrette, chili oil

PROTEIN ADD-ONS

CHICKEN \$6 · SALMON \$12

SHRIMP \$10 · STEAK \$12

MEATBALL \$3

Clásico

ITALIAN CHOPHOUSE

LUNCH MENU

LUNCH ENTREES

CAPRESE PRESS \$14

Fresh milk mozzarella, tomato, pesto, basil, fries

HOT ITALIAN \$16

Ham, salami, calabrese, provolone, arugula, tomato, red onions, lemon aioli, fries

SWEET POTATO BOWL \$15

Sweet potato noodles, roasted cauliflower, Brussels, mushrooms, tomatoes, arugula, garlic, pine nuts, scallion oil

CHICKEN MILANESE SANDWICH \$15

Breaded chicken, fontina, arugula, tomato, garlic parmesan aioli, fries

SHRIMP & ORZO \$18

Blackened shrimp, orzo, fresh herbs, heirloom baby tomatoes

PHILLY FRENCH DIP \$17

Shaved ribeye, julienne onions & peppers, sliced mushrooms, provolone, balsamic demi, fries

STEAK FRITES \$24

Grilled skirt steak, arugula salad, fries

AHI TUNA \$24

Mango salsa, cucumber salad, avocado crema

TUSCAN SALMON \$26

Atlantic, roasted fennel puree, herb glazed heirloom carrots

CLASICO BURGER \$16

Arugula, tomato, pickles, caramelized onions, aged white cheddar, fries
add bacon \$2

FROM THE BUTCHER

CHOICE OF ONE SIDE

6OZ. PETITE FILET MIGNON \$31

N.Y. STRIP \$37

16 OZ. RIBEYE \$42

FISH OF THE DAY MKT

ADD A SAUCE - \$3

BÉARNAISE · FUNGHI DEMI GLACE

ROASTED GARLIC BALSAMIC

ITALIAN PEPPERCORN

PASTAS

GLUTEN FREE FRESH PASTA +\$3

SWEET POTATO & ZUCCHINI NOODLES +\$3

BUCATINI & MEATBALLS \$18

Sugo, oregano, fennel pollen, grated grana padano

PESTO \$19

Rigatoni, grilled chicken, fried capers, roasted pine nuts, creamy pesto, grana padano

PARMESAN CREAM \$17

Rigatoni, spinach, wild mushroom, pine nuts, truffle oil, grana padano

CHEF'S RAVIOLI \$21

Our chef's creation, ask server for details

PIZZA

CAULIFLOWER CRUST AVAILABLE +\$4

MARGHERITA \$16

Garlic oil, fresh mozzarella, tomato sauce, basil, grana padano

CURING ROOM \$18

Pepperoni, calabrese salami, Italian sausage, mozzarella, tomato sauce, shaved parmesan

FIG & PROSCUITTO \$19

Fig sauce, mozzarella, arugula, goat cheese, grana padano, garlic oil

SWEET BRIE FLATBREAD \$15

Mozzarella, sweet aioli, brie cheese, julienne apples, pickled red onion, arugula, choice of soup or side salad

MARGHERITA FLATBREAD \$14

Small Margherita and choice of soup or side salad

SIDES

SWEET POTATO FRIES \$5

CREAMY FENNEL ORZO \$5

GARLIC MASHED POTATOES \$6

- PREMIUM -

BRUSSELS SPROUTS \$7

TRUFFLE PARMESAN FRIES \$7

FARMERS MARKET VEGETABLES \$7

RAW BAR

FRESH OYSTERS IN SHELL

half dozen \$15 · full dozen \$27

FIRE ROASTED OYSTERS \$16

Garlic herb butter, parmesan cheese, crostini

SHRIMP COCKTAIL \$18

Homemade spicy cocktail sauce

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness · 20% gratuity added to parties 8 or more