

ALTEZZA / LUNCH SPRING 2021

to share

🍷 nut trio 13

andalusia spain marcona almonds, spanish candied pecans, pistachios

farmstead cheese & charcuterie 23

selection of farmstead cheeses & il porcellino salumi, fig jam, marcona almonds, marinated olives

🍷 burrata, fried green tomatoes, heirloom tomatoes & basil 14

tomato vinaigrette, toasted ciabatta bread, arugula, 12 year balsamic vinegar & olive oil

peaks buffalo wings 21/11

carrots, celery and gorgonzola ranch

marinated olives 8

marinated italian olives, grana padano cheese, il porcellino salumi, pepperoncini
/ vegetarian upon request

🍷 sweet potato gaufrette 7

coriander-cumin-paprika spice dust, lime yoghurt & honey mustard-cinnamon sauce
/ vegetarian & vegan upon request

🍷 crisp shishitos, edamame & cilantro 9

daikon & carrots, sesame-soy vinaigrette
/ edamame & sea salt 5

🍷 truffle fries 12

parmesan cheese, parsley, truffle salt, white truffle oil, garlic aioli

🍷 summer crudités & za'atar pita 13

red pepper hummus, catalonia olio verde olive oil, baby carrots, cucumbers, broccolini

salads

~ add grilled scottish salmon 9

~ add regal crest juniper brined natural chicken breast 7

~ add sesame tempura crusted tofu 6

~ add thai spiced blackened shrimp 8

~ add falafel 5

caesar salad 7/12

caper-anchovy dressing, ciabatta croutons, grana padano cheese, hardboiled egg
/ add white anchovies upon request

summer mixed greens salad 11

cucumbers, mini pepper rings, radishes, shaved fennel, marinated gigante & ceci beans, red wine vinaigrette

shaved kale salad & ricotta salata 11

julienne radish, pomegranates, rice wine vinegar-agave vinaigrette
/ vegan upon request/no oil in vinaigrette

🍷 baby spinach, avocado & mango 12

pomegranates, shaved radish, daikon sprouts, sesame-ginger vinaigrette

summer berry salad 9

organic mixed greens, summer berries, goat cheese, candied pecans, raspberry vinaigrette

soups

summer tomato soup 6/8

nut free pesto, aged balsamic vinegar, olive oil
/ vegetarian

chuck's famous chili 7/11

red onion, cheddar cheese, sour cream
// diced jalapeños upon request

entrées / sandwiches

🍷 vegan grain bowl 17

sautéed quinoa, rice, red pepper, corn, shaved brussels sprouts, kale, black lentils, broccolini, sherry-shallot vinaigrette

b.l.a.s.s.t. 17

bacon, lettuce, avocado, smoked salmon, tomato...served on toasted sourdough bread
/ choice of fries, truffle fries or side salad

🍷 veggie beyond burger 17

brioche bun, laura chenel goat cheese, red onions, watercress, cucumber-raita sauce
/ choice of fries, truffle fries or side salad

🌟 gold canyon angus burger 22

8 oz colorado beef, tillamook cheddar cheese, bibb lettuce, tomato, red onions, brioche bun, pickle, sriracha-pickle mayonnaise sauce
/ choice of fries, truffle fries or side salad

🍷 open faced za'atar crusted pita, with falafel & hummus 16

watercress, red onion, cucumber, heirloom cherry tomatoes, tzatziki sauce
/ vegan upon request

🍷 shrimp & pork belly tacos with avocado 16

shredded cabbage dressed with chipotle mayonnaise, corn salsa, cilantro, blackened shrimp & pork belly, lime crema

regal crest chicken club 16

avocado, tomato, bacon, bibb lettuce, herbed mayonnaise, whole wheat bread
/ choice of fries, truffle fries or side salad

~ add bacon 3 ~add avocado 3 ~gluten free bun 2

🌟 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

🍷 vegetarian

🍷 gluten free

🍷 vegan