

LUNCH

starters

Truffle Fries \$14

Parmesan cheese, parsley, truffle salt, white truffle oil, served with a garlic aioli.

GF Mediterranean Plate \$19

Celery, olives, baby carrots, feta, cucumber, olive oil, pita bread, roasted garlic hummus, red pepper puree, olive tapenade, broccolini, tzatziki.

Jumbo Chicken Wings \$12 / \$24

Your choice of buffalo, garlic parmesan, chili teriyaki or house BBQ sauce. Served with crudité.

LOCAL Charcuterie \$28

Assorted local and imported cheeses & meats, olives, crackers and fig jam.

salads & soups

~ SALAD ADD-ONS ~ GRILLED CHICKEN 6 ~ GRILLED TOFU 8 ~
GRILLED SHRIMP 10 ~ GRILLED SALMON 12 ~ GRILLED STEAK 14 ~

Elote Soup

Roasted corn soup, drizzled with a lime crema and garnished with a roasted corn salsa, cotija and chili powder.

\$12/ \$18

GF Creamy Butternut Squash Soup

Roasted Butternut squash slowly cooked in a cream base and garnished with roasted pumpkin seeds, paprika and sour cream.

\$12/ \$18

House Salad

Mixed greens, cherry tomatoes, shredded carrot, cucumber, herbed croutons and choice of dressing.

\$14

Caesar Salad

Shaved parmesan, herbed croutons, house made caesar dressing.

\$16

sandwiches / entrées

Vegan Grain Bowl

Mixed grain pilaf, squash ribbons, tomato, shaved asparagus, wild sautéed mushroom, carrot & parsnip puree, arugula salad. Served chilled with a citrus vinaigrette.

\$22

Chicken Royal

Fried or grilled chicken breast, avocado, tomato, bacon, pistachio aioli.

\$26

+ Served with fries or house salad/ +\$2 for truffle fries or Caesar Salad +

Altezza Burger

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun.

\$26

+ Served with fries or house salad/ +\$2 for truffle fries or Caesar Salad +\$4 impossible burger/ sub GF bun +2 +

Short Rib French Dip

Braised beef short rib, gruyere cheese, caramelized onions and horseradish cream. Served with au jus and fries.

\$32