

La Fia

Restaurant Week Lunch

\$15 pp

First Course (select one)

ISRAELI HUMMUS, Chickpeas, Garlic, Lemon, Olive Oil, Flatbread

BUTTERMILK FRIED CALAMARI, Sofrito, Sweet Chili Powder

HEIRLOOM TOMATO GAZPACHO, Paprika Crouton

FARRO AND KALE SALAD, Dried Cranberry, Ricotta Salata, Spiced Pecans, Sweet Onion Vinaigrette

PETITE CHEESE BOARD, selection of 2 locally produced cheeses, with condiments and baguette

Second Course (select one)

Blackened Chicken Caesar Salad

Romaine Hearts, Blackened Spiced Grilled Chicken Breast, Creamy Caesar Dressing, Shaved Parmesan, Crouton

Wedge Salad

Boston Lettuce, Crispy Bacon, Blue Cheese, Honeycrisp Apples, Red Onion, Toasted Pumpkin Seeds, Warm Bacon Vinaigrette

Rigatoni,

Vodka Sauce, House Made Italian Fennel

Sausage, Torn Basil, Parmigiana

(can be made vegetarian)

Hot Italian Panini

Sopresatta, Prosciutto, Arugula, Hot Pepper Relish, Fresh Mozzarella, Olive Oil

Homemade Chicken Salad

Basil Pesto Mayo, Smokey Bacon, Lettuce, Soft Roll

Italian "Grinder"

Mortadella, Ham, Salami, Provolone, Shredded Lettuce, Tomato, Zesty Italian Dressing, Oven Toasted Baguette

House Roasted Beef

Caramelized Onions, Horseradish Sauce, Blue Cheese, Arugula, Toasted Baguette

Caprese Sandwich

Fresh Mozzarella, Sliced Tomato, Basil Pesto,

House Roasted Turkey

Smoked Bacon, Lettuce, Tomato, Garden Herb Mayonnaise on Toasted Multigrain Bread

Turkey Reuben

Swiss Cheese, Homemade Sauerkraut, Russian Dressing, Toasted Rye Bread

Grilled Chicken Gyro

Fresh off the Grill Chicken Breast, Lettuce, Tomato, Red Onion, Tzatziki, Feta Cheese, Flatbread

Cubano

House Roasted Pork, Country Ham, Salami, Swiss Cheese, Pickles, Yellow Mustard, Toasted Soft Roll

Fried Eggplant

Slow Roasted Cherry Tomatoes, Arugula, Saffron Aioli, Parmesan, Toasted Focaccia, Served with Greek Salad (V)