

La Fia Restaurant Week:

Lunch

\$15 Per Person

First Course (choice of one)

Israeli Hummus,

Chickpeas, Garlic, Lemon, Olive Oil, Crudite, Flatbread

Buttermilk Fried Calamari,

Sofrito, Sweet Chili Powder

Curried Lentil Soup

Lentils, Greek Yogurt, Toasted Pistachios (v)

Kennett Square Mushroom Bisque

Truffle Oil, Parmigiana Tuille (v)

Farro and Kale Salad

Dried Cranberry, Ricotta Salata, Spiced Pecans, Sweet Onion Vinaigrette (V)

Second Course (choice of one)

Blackened Chicken Caesar Salad

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

Substitute Shrimp \$4 or Hanger Steak \$6, Grilled or Blackened Salmon-\$6

Homemade Chicken Salad

Basil Pesto Mayo, Smokey Bacon, Lettuce, Soft Roll

Smoked Salmon Tartine

House Smoked Salmon, Little Bit of Mayo, Egg, Red Onion, Sliced Avocado, Toasted Marbled Rye, Mixed Greens

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

Italian Grilled Cheese

Fontina Cheese, Avocado Slices, Arugula, Truffle Mayo, Toasted Multigrain Bread (V)

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

Rigatoni

Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana

*can be made vegetarian