

Lunch Menu



Pizzas

Margherita , Tomato Sauce, Mozzarella, Basil, EVOO	\$40
Pizza Pepperoni, Pomodoro, Mozzarella, Parmesan, Oregano, Chili Flakes	\$48
Meat Lovers, Tomato, Mozzarella, Ham, Italian sausage, Angus Beef, Pepperoni	\$52
Prosciutto e Funghi, Tomato, mozzarella, Mushrooms, Prosciutto	\$50

Salads & Crudos

Caprese Salad, Marinated Heirloom Tomatoes, Buffalo Mozzarella, Basil, Arugula	\$38
Smoked Marlin Crudo, honeydew, pink pepper, tiger milk, red radish	\$40
Tuna poke, Edamame, Green Chile Ponzu, Avocado, Cucumber, Sushi Rice	\$44
Greek Salad, Mesclun Leaves, Red Onions, Tomatoes, Peppers, Black Olives	\$39
Feta Cheese Mixed Green Leaves Salad, Salsa verde	
Crudites & Dip, Babaganoush, 7 minutes eggs, Garlic Flat Bread	\$35

Entrees

Market fish, asparagus, Vierge Sauce, Dashi Butter Gnocchi	\$69
NY striploin 12 oz, Crispy Potatoes, Spinach, Roasted Carrots	\$120
Pork Cutlet, Wheatberry risotto, orange Fennel, Tomatoes	\$72
Angus Burger 8oz, thick bacon, cheddar, fries, onions, HM brioche	\$45
Pinwheel lasagna, Italian Sausage Bolognese, San Marzano tomato	\$65
Half Chicken Roasted, Broccolini, Honey Pumpkin, Savory Granola	\$69
Quesadillas Veggie \$34 Chicken \$45 Shrimp \$56 Striploin \$59	
Flour Tortillas, Cheddar, Onions and peppers, Pico de Gallo, Guacamole	

Sides

Green Leaves Salad, sour lemon Vinaigrette	\$18
Mushroom Truffled Mac & Cheese	\$25
Roasted Asparagus	\$18
Sweet Potato Fries	\$17

Desserts

Key Lime Pie, Chantilly, Berry Coulis	\$30
Vanilla Crème Brulee	\$30
Pavlova, grapefruit, pink peppercorns, Chantilly	\$30

All prices are in EC dollars and do not include 10% service charges.