



Lunch Specials

Starting March 12, 2019

FARRO, SHRIMP, ROASTED VEGETABLES & ARUGULA SALAD \$16

Roasted asparagus, zucchini, onions, grape tomatoes, eggplant & peppers tossed with farro, baby arugula & balsamic vinaigrette & topped with grilled shrimp

GARGA SALAD WITH GRILLED CHICKEN \$14 Baby arugula, hearts of palm, grape tomatoes, pine nuts, black olives & red onions tossed with lemon vinaigrette & served over grilled chicken topped with parmigiano & avocado

CRABMEAT SALAD \$16 Baby greens, red peppers, red onions, carrots, cucumbers, oranges & crabmeat tossed with citrus vinaigrette & topped with avocado

BUFFALO CHICKEN BREAST PANINI \$14 BoarsHead Buffalo chicken breast sliced & served on ciabatta bread with fresh avocado, tomato, red onion, lettuce & ricotta salata

SHORT RIB CHILI WRAP \$12 Homemade short rib chili, fresh guacamole, cheddar cheese, sour cream & lettuce on a spinach wrap

FILET MIGNON WRAP \$18 Pan-seared filet mignon, roasted portabello, roasted tomato, grilled onions, gorgonzola & baby arugula on a whole wheat wrap

CORNED BEEF PRONTO SPECIAL \$14 Corned beef, cole slaw, mustard cheese & Russian dressing on rye bread, served with french fries

MORTADELLA PANINI \$14 Thin sliced mortadella, brie cheese, fig mustard, greens & roasted tomatoes on crispy ciabatta bread

ITALIAN MEAT & CHEESE PLATTER \$16 Cacciatorini, coppa hot and sweet, chorizo secco, sopressata picante, granapedano cheese, pecorino fresco, papeto cheese, provolone and gorgonzola served on Sardinian flat bread