

COAL FIRED BISTRO & WINE BAR

LUNCH MENU

APPETIZERS

ANTIPASTI

Prosciutto di Parma and honeydew melon with berry compote
\$9

PORTOBELLO

*Breaded portobello mushroom in a white wine,
tomato and lemon sauce*
\$7

POLENTA

*White polenta and sweet Italian sausage, with red,
green and sweet cherry peppers in tomato sauce*
\$7

SOUP

GAZPACHO

*Chilled puree of tomato, with cucumber, red and green peppers,
drizzle of Arbequina olive oil and parsley*
\$6

FAGIOLE E PASTA

*Simple Tuscan bean soup with prosciutto and bowtie pasta, finished with
Parmigiano and extra virgin olive oil*
\$5

SALADS

AVOCADO, ORANGE & ALMONDS

Sliced with mixed olives, watercress, lime juice and celery shavings
\$8

ENDIVE, MUSHROOMS AND GREEN BEANS

*Belgian endive, cremini mushrooms, and haricots verts,
drizzled with truffle oil*
\$9

SPINACH, RAISINS AND PINE NUTS

With poached pears and roquefort cheese in a balsamic vinaigrette
\$8

PROSCIUTTO, OLIVES AND ARTICHOKE HEARTS

*With sopressata, tomatoes, fillet of Spanish anchovy
and manchego cheese*
\$10

BABY ARUGULA AND ROASTED BEET

Fuji apple, manchego, pine nuts, in sherry vinaigrette
\$7

PORTOBELLO AND HEARTS OF ROMAINE

*Grilled and topped with our house Caesar dressing,
croutons, and Grana Padano cheese*
\$7

***All of our salads are designed to perfectly compliment either
a grilled chicken breast or two jumbo shrimp
(for an additional charge of \$3)***

PANINIS

*All paninis are served alongside field greens
and cherry tomatoes in a balsamic vinaigrette dressing*

TOSCANO

*Roasted red pepper, grilled portobello, artichoke hearts,
fresh mozzarella and pesto*

\$8

BEEF

Sliced beef tenderloin, tomato, baby arugula and Grana Padano

\$8

MEATBALL

Homemade meatballs, three cheeses and San Marzano tomato sauce

\$8

PASTA

LASAGNA

*Our lasagna made with mild Italian sausage, lean ground beef,
ricotta, mozzarella, balsamella and fresh tomato sauce*

\$10

GNOCCHI

Potato gnocchi, braised pork ragu, topped with shaved pecorino cheese

\$10

PAPPARDELLA

*Spicy tomato vodka sauce with prosciutto, sweet peas
and diced chicken breast*

\$10

ENTRÉES

CHICKEN PARMIGIANO

Breaded breast of chicken topped with tomato sauce and mozzarella cheese over capellini pasta

\$12

CHICKEN VALDOSTANO

Stuffed chicken breast with spinach and fontina cheese in a marsala sauce with artichoke hearts

\$13

SHRIMP SCAMPI

Four jumbo shrimp in a garlic, parsley, white wine and sherry sauce over capellini pasta

\$12

VEAL LIMON

Scaloppini of veal in a white wine and lemon sauce

\$12

SHORT RIBS

Braised short ribs of beef over potato purée in a four wine glaze with vegetables

\$12



Find out more about Coal Fired Bistro and our Award-winning Chef Carlos Echeverri at www.CoalFiredBistro.com