

Lunch Menu



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Welcome! Please proceed to the counter to place your order, or have a seat at the bar for full service.

Appetizers

Veronese Shrimp Gorgonzola

Shrimp sautéed with onions in spicy gorgonzola wine sauce, served with grilled focaccia. 9

Provost Portobello

Marinated portobello mushroom stuffed with crab and baked with mozzarella cheese, garnished with roasted peppers and pomegranate-balsamic reduction. 11

Purist Ahi

Pepper crusted rare ahi tuna served over seaweed salad with pickled ginger and wasabi, drizzled with mandarin orange glaze. 10

Winslow Wontons

Homemade fried wontons stuffed with lump crab and cream cheese, served with sweet and sour dipping sauce. 8.5

Donatello Dipper

Baked parmesan artichoke dip, topped with melted cheddar and served with toasted baguette. 8

Kandinsky Quesadilla

Roasted vegetable quesadilla with portobello mushrooms, roasted red peppers and eggplant with creamy gouda cheese, topped with honey dijon and barbecue sauce, served with sour cream and guacamole. 8.5

Murillo Lettuce Wraps

Build your own lettuce wraps with crisp leaves of romaine, grilled chicken, cucumbers, bean sprouts, carrots and noodles, served with thai peanut and mandarin-sesame ginger dipping sauces. 12

Monet Mussels

North Atlantic mussels sautéed in a garlic white wine sauce, garnished with grilled focaccia bread and drizzled with olive oil. 9

Rubens Ravioli

Tender pasta filled with seasoned veal and topped with mushroom Marsala sauce. 9

Mini Pieta

Appetizer portion of our eggplant rollatini, lightly battered and fried eggplant stuffed with roasted peppers, ricotta and mozzarella cheese in a tomato vodka sauce. 8

Salads

Al Fresco Signature House Salad

Our fresh chopped garden salad tossed with gorgonzola vinaigrette or with a side of your choice of dressing. Small 4 or Large 8

Abstract Salad

Fresh blackened salmon with mixed greens, red onions, capers and tomatoes with your choice of dressing. 15

Surreal Caesar

The classic caesar, with shaved imported parmigiano, served with garlic toast. 7

Baroque Salad

Crisp romaine, grilled chicken, red onions, capers, sundried tomatoes and feta cheese tossed with balsamic vinaigrette. 11

Romanesque Salad

Fresh grilled tuna steak on a mix of greens with cherry tomatoes, cucumbers, and black olives tossed in lemon vinaigrette and sprinkled with imported parmigiano. 15

Add To Any Salad:
Grilled Chicken 3.50 or
Grilled Shrimp, Tuna Steak or Salmon 7

Nouveau Salad

Spring mix with gorgonzola cheese, honey roasted pecans and cranberries, tossed with balsamic vinaigrette. Large 9 • Small 5

Hokusai Salad

Romaine, shredded cabbage, carrots, chicken breast, mandarin oranges, crispy wontons, scallions and almonds tossed in sesame ginger dressing. 11

Cassatt Salad

Baby spinach, fresh strawberries, apples and honey roasted pecans, tossed with champagne dressing and topped with goat cheese. 9.5

Rococo Salad

Tomato & fresh mozzarella over mixed greens drizzled with olive oil and balsamic glaze. 9

Dressings: House—Gorgonzola Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Sesame Ginger, Honey Mustard, Bleu Cheese

Cherubini

(little angels)

Penne Pasta

With marinara sauce or butter and cheese. 5

Chicken Tenders

With honey mustard and fries. 6

Grilled Cheese

With creamy gouda and cheddar cheeses, served with raw veggies and dip. 6

Cheese Tortellini

With marinara sauce. 5

Lunch Entrées

Tahiri

Moroccan style chicken sautéed with onions, eggplant, garlic and raisins in spicy tomato broth over saffron rice. 14

Hopper

Shrimp and chicken with red and green peppers sautéed with spicy Caribbean seasonings, served over yellow rice and topped with pineapple salsa. 14

Last Supper

Classic paella with shrimp, clams, chicken, sausage, mussels, onions and peas simmered in tomato broth with saffron rice. 25

Giordano

Papardelle tossed with fresh cherry tomatoes, capers and garlic, sautéed in extra virgin olive oil, topped with fresh mozzarella. 13

Michelangelo

Jumbo shrimp in vodka cream sauce with mushrooms and sundried tomatoes tossed with rigatoni pasta. 15

Starry Night

Chorizo sausage and chicken in a spicy marinara sauce over rigatoni pasta sprinkled with imported parmigiano. 14

El Greco

Whole wheat linguine sautéed with garlic, fresh tomato, peas and basil in a light rose sauce topped with blackened shrimp and romano cheese. 14

Botticelli

Rigatoni pasta with mushrooms and fresh cherry tomatoes tossed with our homemade pesto, topped with feta and parmesan cheeses. 12
with chicken 14 with grilled shrimp 17

Panini + Gourmet Sandwiches

*Served with our homemade Mediterranean pasta salad.
Substitute French fries, sweet potato fries or side salad for \$1.00*

Rousseau

Fresh mozzarella, tomato, and basil, grilled panini style. 8
Add prosciutto di parma for \$2.00

Velazquez

Grilled eggplant, roasted red peppers, portobello mushrooms and goat cheese with pesto mayo, grilled panini style. 9

Kahlo

Grilled sundried tomato turkey burger with Swiss cheese, lettuce and tomato on focaccia bread. 9.5

Angelico

Pan-seared rare tuna steak with wasabi, cucumbers and pickled ginger on focaccia bread. 13

Gallego

BBQ grilled chicken breast topped with crispy fried onions and creamy gouda cheese on grilled focaccia bread. 9.5

Homer

Sliced iron steak with sautéed onions and mushrooms with lettuce, tomato and spicy chipotle mayo on french baguette. 11

Remington

House roasted turkey breast, roasted red peppers, spinach, and creamy gouda cheese with sundried tomato mayo on a grilled panini. 9.5

Leighton

All-breast chicken salad with grapes and slivered almonds with lettuce on toasted whole wheat bread. 9.5

Rembrandt

Blackened salmon with, bacon, lettuce and tomato on focaccia bread with pesto mayo. 13

Wyeth

Classic club—house roasted turkey breast with Swiss cheese, bacon, lettuce, tomato and mayo on toasted whole wheat bread. 9.5

Wraps

*Served with our homemade Mediterranean pasta salad.
Substitute French fries, sweet potato fries or side salad for \$1.00*

Caravaggio

Grilled chicken with fresh mozzarella, prosciutto ham, roasted peppers, spinach and spicy mayo, wrapped in a flour tortilla. 9.5

Gauguin

A warm, grilled wrap filled with chicken breast and parmesan-artichoke spread with roasted red peppers and cheddar cheese. 9.5

Escher

Grilled chicken caesar wrap, with crisp romaine and imported parmigiano. 9

O'Keeffe

Our delicious homemade shrimp salad with lettuce and tomato. 12.5
Also available as a sandwich on sourdough or whole wheat bread.

Moreau

Grilled house roasted turkey breast with monterey jack cheese, fresh avocado, lettuce, tomato and spicy chipotle mayo wrapped in a flour tortilla. 9.5

Side Dishes

Pasta Salad - 2.75

Steak Fries - 4

Sweet Potato Fries - 4

Pasta with Marinara sauce - 4.95