



May
2nd – 8th

MENU

3 courses for \$30 served with a glass of Colloca wine.

Starters

FRIED CALAMARI...

smoked jalapeno - garlic aioli.

MEZZE PLATE ...

chopped olive, hummus, grilled pita.

50/50 STEAMERS...

clams - mussels, chorizo, garlic, tomatoes.

CHICHARRONES...

boneless fried chicken, honey - chipotle, jalapeño blue cheese.

Soups & Salads

HOUSE SALAD...

greens, cucumber, carrots, red wine tomato vinaigrette.

CAESAR SALAD...

romaine, croutons, LP caesar dressing, olive oil, parmesan.

WEDGE SALAD...

ice berg wedge, bacon, blue cheese, roasted tomatoes, lemon vinaigrette.

SOUP OF THE DAY...

always made in - house .

Large Plates & Entrees

RIGATONI ALLA VODKA...

caramelized onion, roasted tomatoes, chilis.

TORTELLONI ALFREDO ...

garlic parmesan cream.

CHICKEN PICCATA...

pan seared chicken breast, capers, parsley, lemon, garlic mashed potatoes.

BISTRO STEAK...

40z petite tender, cauliflower mashed potatoes, pancetta, red wine.

BLACKENED SALMON...

white bean & greens.