

# AZUL

restaurant lounge

~lunch~

## starters

calamari fritto 12

tomatoes, roasted garlic, white balsamic honey reduction, spicy cherry pepper aioli

caesar salad 9

romaine heart points, caesar dressing, tomato, traditional grissini

add shrimp 6      add chicken 5

warm tomato & burrata salad 14

sautéed tomatoes and garlic with olive oil, burrata mozzarella, baby arugula, aged balsamic vinegar

mussels and prosciutto 13

tomatoes, garlic, feta, grilled crostini

duo of dips 9

cherry wood smoked eggplant puree, arugula oven dried Tomato pesto whipped house made goat cheese, olives grilled artisan bread

## main

ruchetta salad 13

herb crusted chicken breast over wild arugula, red onions, dried cranberries and sweet cherries, creamy pistachio dressing

peppercorn crusted beef carpaccio insalata 14

seared beef strip chilled, sliced thin topped with fried capers, mixed greens and tomatoes tossed in creamy horseradish dressing, shaved grana padana

fuego shrimp 14

house made chorizo, tomato, cilantro, peppers, garlic and sweet onions, artisan bread over tagliatelle + 4

seared salmon 15

mixed greens, olives, tomatoes, celery, and onions tossed with lemon chive vinaigrette

pink peppercorn crusted scallops 16

mixed greens, frisee, shaved fennel, sweet vadalia onions, segmented oranges, white balsamic vinaigrette

tagliatelle pasta 15

crumbled goat cheese, mushroom, leeks, spinach, thyme, sundried tomato butter sauce  
add chicken + 5

## panini's & sandwiches

served with pommes frites

grilled chicken panini 14

arugula pesto, fresh mozzarella, and hothouse tomatoes ciabatta bread

pulled slow roasted pork 13

broccoli rabe, sharp provolone, crispy bun

marinated steak tip sandwich 16

sliced avocado, tomatoes, onions, chimichurri sauce

lamb gyro 13

tzatziki, feta, tomatoes, banana peppers, onions and cucumbers, rolled in flatbread

goat cheese and tomato panini 13

grilled asparagus, toasted pine nuts, shaved prosciutto

smoked turkey club 12

Hickory bacon, roasted onion aioli, smoked mozzarella cheese, mixed greens grilled wheat bread

ultimate grinder 13

mortadella, prosciutto, capicola, sopressata, oregano, red wine vinegar, oil, crushed red chilies, banana peppers, provolone, pressed on a hoagie roll

burger alla azul 14

mediterranean spiced angus burger, bibb lettuce, sliced tomato, cucumber red onion salad, feta, tzatziki, toasted ciabatta

for parties of 8 or more an 18% gratuity is included  
consuming raw, uncooked meats, poultry, seafood, shellfish or eggs may

## delights