



amapola

Kitchen & Wine Merchant

## Lunch Menu - November

### Starter

Baked Goat Cheese Triangles in Phyllo With Local Honey	12
Spinach & Artichoke Crab Dip	15
Roasted Beet Hummus	10
Dolmas	6
Marinated Olives	6
Bread and Butter	5

### Deli Salad

Add Roasted Chicken or Tuna Salad to Any Salad	5
Mixed Green Salad With Creamy Garlic Dressing	12
Beet Salad Over Mixed Greens With Candied Pecans and Fig Balsamic Drizzle	12
Caesar Salad - Romaine Lettuce & Baby Kale, Asiago Cheese, Cherry Tomato, Gilroy Garlic Croutons	12

### Quiche

Sliced Quiche Served With a Mixed Green Salad or Chips	
Quiche Lorraine	14
Spinach Quiche	14

### Sandwich

All Sandwiches Served With a Mixed Green Salad or Chips	
Tuna Salad With Sliced Tomato and Lettuce	13
Shredded Chicken Pesto With Tomato and Provolone	15
Croque Monsieur - Ham, Swiss, Gruyère, and Béchamel	15

### Entrée

All Entrées Served With a Mixed Green Salad or Chips	
Cannelloni With Fresh-Made Pasta, Spinach and Ricotta in Marinara	19
Lasagna With Fresh-Made Pasta, Beef Bolognese, Ricotta and Béchamel	21
Minestrone With Focaccia	14
Chicken Pot Pie - Celery, Onion, Peas, Carrot, Puff Pastry	16

### Side

Chips	2.5
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### Dessert

Vanilla Panna Cotta With Raspberry Coulis	7
Chocolate Budino With Whipped Cream and Cookie Crumble	7
Crème Brûlée	7
Meyer Lemon Tart With Fresh Blueberries	7