

Lunch Menu - March

Starter

Baked Goat Cheese Triangles in Phyllo With Local Honey 12 Charcuterie Platter 17 Hummus With Warm Pita Bread 7 Marinated Olives 6 5

Bread and Butter

13

Deli Salad

Add Shrimp or Roasted Chicken to Any Salad 5

Mixed Green Salad With Creamy Garlic Dressing 12

Caesar Salad - Romaine Lettuce, Asiago Cheese, Cherry Tomato, Gilroy Garlic Croutons 12

Beet Salad Over Mixed Green With Candied Pecans and Fig Balsamic Drizzle

Chinese Chicken Salad With Carrot, Cabbage, Romaine, Wonton, Cashew, Cilantro, Honey Sesame Vinaigrette 17

Ouiche

Sliced Quiche Served With a Mixed Green Salad or Chips Quiche Lorraine 15 Spinach Quiche 15

Sandwich

All Sandwiches Served With a Mixed Green Salad or Chips Croque Monsieur - Ham, Swiss, Gruyère, and Béchamel 15 Shredded Chicken Pesto Panini With Roasted Bell Peppers, Provolone 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 Chicken Pot Pie - Celery, Onion, Peas, Carrot, Puff Pastry 17

Side

Chips 2.5

Dessert

Chocolate Budino With Whipped Cream and Cookie Crumble 7 Macaron Assortment 7

> Panna Cotta With Raspberry Coulis 7

> > Crème Brûlée 7

Meyer Lemon Tart With Fresh Berries 7

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