



## LUNCH MENU

*Our intention for lunch is to make it fast, fantastic, and a great value.  
All items are made to be served quickly to get you back to your day.*

### Salads

Ivy House Salad	5
<i>Field greens with cherry tomatoes, Parmigiano-Reggiano cheese, Ivy house dressing, and a goat cheese crostini</i>	
Iceberg Wedge	6
<i>Bleu cheese, grilled zucchini, olive oil-poached tomatoes, pancetta, and Green goddess dressing</i>	
Spicy Tuna Salad	9
<i>Cucumber, avocado, Savoy cabbage, arugula, creamy soy-balsamic vinaigrette &amp; crispy pita strips</i>	
The Steak Salad	10
<i>With arugula, corn relish, and radishes ~ drizzled with balsamic vinaigrette</i>	
Grilled Chicken Salad	8
<i>Mesclun greens, dates, pear, candied almonds, and a date vinaigrette</i>	
Add grilled chicken breast or *hanger steak	4

### Sides

Creamy tomato soup / Soup of the day	5
Herb frites	
Arancini stuffed with prosciutto and fontina	
Arancini stuffed with fontina and black truffles	
Grilled Tuscan bread	2

*A gratuity of 18% will be added to parties of 6 or more.*

### Sandwiches ~ served with fries or greens, pickle

*Cheese Burger, melted mozzarella, roasted mushroom ragù	9
*Ivy Bacon Cheese Burger, crispy pancetta, cheddar, caramelized onions	9
Chicken panini with marinated artichoke, piave cheese, red pepper mayo	9
P.L.T., pancetta, mesclun greens, Roma tomatoes, aioli, toasted brioche	10
Italian with mortadella, prosciutto, salami, sopressata, hots, EVOO, vinaigrette	9
Caprese panini, fresh mozzarella, Roma tomatoes, herbed pesto	10
House made meatball sub, grated parm, provolone on ciabatta	10
Roasted veggie panini, with fresh Portobello mushrooms, red bell peppers, zucchini, summer squash, goat cheese, herb pesto	10
Tuna melt with capers, lemon, red onion, EVOO, and cheddar on brioche	10

### Pasta

Shrimp Scampi	8
Chicken parmigiano over linguini	
Four Cheese "Macaroni" and cheese	
<i>Fusilli mixed with Gruyère, Swiss, and cheddar, with a baked Parmigiano-Reggiano crust</i>	

*\*Consuming seafood or meat that is undercooked or raw may increase the risk of foodborne illness.*