

Foia Lunch Menu

Lunch Appetizers

Calamari- fried calamari topped with a lemon peppercorn mayo and served over wilted spinach

Spring Roll- Vegetable stuffed spring roll with a spicy soy apricot sauce served over mango

Spinach and Artichoke dip- Spicy dip with tomatoes and cilantro served with house made tortilla chips and grilled ciabatta bread

Shrimp- grilled and tossed in a roasted orange pepper cilantro butter served over toasted spiced orzo

Seafood Salad- marinated octopus, cuttlefish, shrimp, calamari, scallops, crab and vegetables in a citrus dressing

Salads and Soups

House Salad- organic greens, red onions, grape tomatoes and cucumbers in a raspberry vinaigrette

Goat cheese salad- baby spinach, dried cranberries, toasted walnuts and goat cheese in a white balsamic vinaigrette

Roasted red pepper soup- puree of roasted red pepper topped with a parmesan custard tart

French onion soup- prepared in a beef broth with brandy, thyme, gruyere cheese and toasted crostini

Sandwiches

All served with a side choice of house salad or sweet potato fries or potato wedges

Veggie- grilled eggplant, zucchini, roasted red peppers, spinach and goat cheese

Chicken- grilled and tossed in a wild mushroom cream sauce topped with bruschetta tomatoes

Pork- shaved pork loin with sliced apples, caramelized onions, mustard and smoked applewood cheddar cheese

Lamb Sandwich- shaved lamb, kalamata olives, feta cheese, roma tomatoes, cilantro and a cumin spiced orzo

Rib Eye Sandwich- shaved rib eye with stir fried peppers and onions, arugula, parmesan and dressed in our house espresso bourbon sauce

Pulled Pork- pulled pork sandwich topped with lettuce, tomato and mozzarella

Burger- with caramelized onions, smoked applewood cheddar cheese and fresh roasted peppers

Entrees

Gnocchi- potato dumplings prepared in a wild mushroom blush sauce

Seafood Risotto- prepared with tiger shrimp, scallops and calamari in a fresh tomato sauce

Osso bucco lasagna- fresh pasta layered with veal shank, fresh vegetable tomato red wine sauce, pecorino and mozzarella cheese and topped with crispy onions and white truffle oil

Salmon- breadcrumb and cranberry encrusted salmon filet topped with a cranberry red wine saffron sauce

Veal- veal cutlets in a white wine lemon artichoke sauce with scallions and fresh sage