

## **A P P E T I Z E R S**

<b>White Bean Spread</b> w/ Fresh thyme, lemon and rosemary	5
<b>Hot Artichoke Hearts</b> w/ Aged cheddar & ripe tomatoes	6
<b>Ayza's Hummus Dip</b> w/ Fresh parsley, black olive and evoo	6
<b>Angry Chicken Lollipops</b> w/ Spicy, sesame, hoisin sauce and crispy rice noodles	7
<b>Crispy Baby Shrimp Dumplings</b> w/ Garlic chili dipping sauce and Yellow Sea wakame salad	7
<b>Wild Mushroom Pita Tart</b> w/ Fresh Mozzarella and arugula	8
<b>White Truffle Pizza</b> w/ Garlicky cream sauce, imported Italian cheeses, beef bresaola and drizzle of white truffle oil	9
<b>Grilled Baby Shrimp</b> w/ Mango, chives, hint of garlic and extra virgin olive oil	9
<b>Roasted French Brie Crouton</b> w/ Organic honey & cracked black pepper and walnuts	9
<b>Italian Mozzarella Di Bufala</b> w/ Ripe tomatoes and fresh basil leaves	10

## **S A L A D S**

<b>Italian Fruta Mista</b> w/ Fresh mozzarella, organic mesclun, strawberries, sweet mango and balsamic vinaigrette	8
<b>Baby Rocket Arugula Salad</b> w/ Juicy green apple, walnuts, sweet dates, manchego cheese & honey balsamic vinaigrette	8
<b>Chopped Mediterranean Salad</b> w/ Mesclun, bell peppers, feta cheese, cucumber, mint & parsley lemon vinaigrette	9
<b>Goat Cheese Brûlée</b> w/ Mixed field greens, toasted walnuts, marinated beets and truffle walnut sherry vinaigrette	10
<b>Wild Smoked Salmon</b> w/ Mixed field greens, tomato, cucumber, capers and extra virgin olive oil dill dressing	10

## **S O U P S**

<b>Kabocha, Acorn &amp; Butternut Squash</b>	6
<b>Asparagus</b> Garnished with tomatoes and crouton	7

## **TWO COURSE LUNCH PRIX FIXE \$9.95**

Served with Ciabatta bread and mixed organic baby field greens with toasted nuts and cherry tomato

### **S O U P S**

**Kabocha, Acorn & Butternut Squash**  
**Asparagus** Garnished with tomatoes and crouton

**O R**

### **A P P E T I Z E R S**

**Hummus Dip** w/ Fresh parsley, black olive & evoo  
**White Bean Spread** w/ Fresh thyme, lemon & rosemary  
**Hot Artichoke Hearts** w/ Aged cheddar & ripe tomatoes

**A N D**

### **M I N I P A N I N I**

**Vegetarian** w/ Roasted red bell peppers, portabella mushrooms & fresh mozzarella  
**BBQ Pulled Pork** w/ Slow braised tender pork, aged cheddar, pickles & Ayza BBQ sauce  
**Roasted Marinated Smoked Chicken Breast** w/ Irish cheddar, cranberry mayo & Dijon mustard  
**Prosciutto Di Parma** w/ Fresh mozzarella, aged parmesan cheese & basil  
**AYZA Panini** w/ Beef sausage, imported kasseri cheese, tomatoes, pickles & kema sauce

**O R**

### **T A R T I N E S (\$1.00 Supplement)**

**Tomato Coulis Toast** w/ Smoked Mozzarella, fresh basil, sundried tomatoes, hint of garlic & evoo  
**Artichoke & Beef Bresaola** w/ Diced tomatoes, caper mayonnaise, cornichon and chopped dill  
**Prosciutto Di Parma** w/ Manchego cheese, mission figs & organic butter  
**Atlantic Smoked Salmon** w/ Non - fat cream cheese, chives, red cabbage, shallot & tarragon