



Lunch Menu

Soup / Salad

Served with House made Focaccia.

Minestrone Soup. Cup 6 Bowl 10

Caprese Salad

Heirloom tomato, Burratta, Fresh Basil, EVOO, Aceto Balsamico Tradizionale di Modena **12**

Tuscan Leafy Green Salad (House). Seasonal Vegetables, Crispy Shallot, Champagne Vinaigrette **14**

Tuscan Kale and Spinach Salad, Toasted Almonds, Wine Blessed Golden Raisins, Pecorino Romano, Crispy Shallots, Creamy Citrus Vinaigrette **14**

Baby Spinach, Red romaine, Wine poached pears, prosciutto DI Parma, Gorgonzola, pistachio crisp, Light balsamic vinaigrette. **14**

Grilled Hanger Steak Entrée Salad

Baby Spinach, Baby Arugula, Red Romain, Roasted Fingerling Potato, Cabernet Sauteed Crimini Mushrooms, Caramelized Onions, Artisan Bleu Cheese, Crispy Shallots, Balsamic Ranch Dressing **23**

Add Rosemary, lemon Grilled Chicken **7** or Pan Sauteed Atlantic Salmon **9**

Shared Apps *(Changes Daily/Weekly)*

Daily Bruschetta. Heirloom Tomato, Garlic, Basil, Burratta **10**

Daily Grilled Flatbread Pizza Pesto Genovese, Artichoke Heart, Fresh Mozzarella, Basil **8**

Daily Cheese & Charcuterie Board. Selection of artisan Cheese. locally made charcuterie, House olives and Marinated Mushrooms, Grilled Rosemary Bread, **please ask your server for the daily offerings.** **\$22 Serves 2-4**

Sandwiches

Served with house salad, Seasonal Fruit or House Fries

CaliPaso Burger

Choice Angus, Brisket Burger, American and Fontina Cheese, Crisp Iceberg lettuce, tomato, Crinkle Cut Pickles, Crispy Fried Shallots, red onions, House made ketchup and mayonnaise sauce, served on our House made Brioche buns. **16**

Chicken Parmesan Sandwich

CaliPaso Signature Chicken Parmesan, Grilled Brioche bun, with Basil, Lemon Aioli, Fresh Mozzarella, Chefs Marinara, Parmigiano Reggiano. **18**

Italian Muffuletta

Calipaso Signature Italian Sandwich, House baked Sesame Seed bread stuffed, house made pickled vegetable mix, local Salumi, Black Forest Ham, Parma ham and aged provolone cheese. **15**

Daily Panini Sandwich *(Changes Daily/Weekly)*

House Ciabatta Bread, Black Forest Ham, Havarti Cheese, Dijon **14**

Daily Pasta *(Changes Daily/weekly)*

Rotini Pasta with Roasted Red Pepper Zinfandel Cream Sauce, Burratta, Crispy parmigiana Reggiano **17**

Desserts

Local Vanilla Bean Gelato with Italian Pizzelle Cookie **8**

Zinfandel Poached Pears with Vanilla Bean Gelato **9**

Tiramisu **10**

Kids Menu: Cheese or Pepperoni Pizza **8**, Grilled Cheese w/Fries **10**, Chicken Tenders w/Fries **12**

Beverages: Filtered water served upon request / San Pellegrino Sparkling **5** / Aqua Panna Still **5** / Assorted San Pellegrino Flavored Sparkling waters **3**/ Soft Drinks **2** / Espresso **3.5** / Cappuccino/café latte **4** / Café Americano **3** /Hot tea **3**

Corkage fee \$15 / A 20% service fee will be added to Parties of 6 or more / Split Plate Charge 5