

To Start.

- Malbec Pear, Burrata & Prosciutto 20** wine poached pear, burrata, prosciutto, arancini, hazelnuts, balsamic
- Mediterranean Delight 20** served w/ pita chips. Your choice of two: hummus, tzatziki, roasted pepparade & olive tapenade
- Cheese Board 27** brie, drunk imbrago, dolce gorgonzola, montalccino pistacchi, fig preserve & rye bread
- Charcuterie Board 25** prosciutto, capricola, salami
- Calamaretti Fritti 20** fried baby calamari
- Smoked Fish Board 35** salmon, sturgeon, escollar
- The Stage Board 48** assorted salumies and cheese

Thin Crust Pizzas 20

- Margherita** cherry tomato, fresh mozzarella, topped with fresh basil
- PPG** caramelized pear, gorgonzola and prosciutto di parma
- Chicken Pesto** champignon, artichoke, with creamy pesto sauce
- Hungarian Sausage** w/ peppers, onions, & fresh mozzarella
- Steak** cello spinach, red onions, shiitake, crumbled blue cheese
- Pepperoni**

From Land & Sea.

Steak on a Stone

- Angus Filet Mignon 10 oz. 39 14 oz. 45**
Cook your steak to perfection, just the way you like it, on a sizzling hot stone straight from our wood-fired oven. Served with chef's three California-inspired signature sauces and flash truffle oil fired brussels sprouts

Barbeque A Plenty

- One Skewer of** chicken breast **10**, Pork loin **12**, angus beef tenderloin **15**, shrimp & scallop **15**, salmon filet **15**, lamp chops **16**
- Three Skewers 35** angus beef tenderloin, chicken breast, shrimp & scallop
- Six Skewers 75** angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

Sides. 9

- roasted vegetables, roasted potatoes, brussels sprouts, french fries, mixed green salad or mediterranean salad

Sweets.

- Tiramisu 12** sweet mascarpone, rum-drunken lady fingers, rich espresso, crème anglaise, cocoa
- Chocolate Mousse 12** bavarian chocolate, whipped into a mousse, topped with fresh raspberries and pistachios
- Pana Cotta La Fragola 10** rich italian cream wipped into a mousse, topped w/ fresh berries and salted pistachios
- Cream Brulee Cheesecake 10** traditional NY cheesecake w/ a crisp caramel top
- Coppa Pistachio 9** swirled custard, pistachio & chocolate gelatos, topped w/ praline pistachios
- Coppa Spagnola 9** swirled vanilla & amarena cherry gelatos, topped w/ amarena cherries
- Apple Strudel 14** viennese pastry base filled w/ apples, cinnamon, topped w/ vanilla ice cream
- Lemon Tartelette 10** flaky shell, rich custard w/ tangy lemon
- Seasonal Fruits & Berries 34**

Coffee, Tea & More.

- Espresso 5 Double Espresso 8 Café Americano 6**
- French Roast 5**
- Café Latté 8 Cappuccino 8**
- Café Glacé 10**
- The Stage Mint Tea 7 Assorted Teas 5**
- Iced Tea 5 Iced Coffee 5**
- Bottled Soda 5** coca cola, diet coca cola, sprite, orange Fanta
- Bottled Pear or Tarragon Lemonade 5**
- Jermuk 5 sparkling jermuk 5 still**
- Compote 12**

Beer.

- Bitburger Premium Pilsner germany 7**
- Bavik Super Pils belgium 7**
- Great White usa 7**
- Abita Amber Lager usa 7**
- Hofbrau Munchen Hefeweizen germany 8**
- Anderson valley IPA usa 8**
- Kilikia Armenia 8**
- Weihenstephaner Original Premium germany 8**
- Lev Gold Lion Pale czech 500 ml 10 Lev Black Lion Dark czech 500 ml 10**

Cocktails.

- Bellini 11** chilled velvety blend of Amour de Paris sparkling wine, peach nectar
- Rossini 11** suave concoction of Prosecco and berry juice
- Mimosa 11** smooth fusion of chilled sparkling Jean Philippe sparkling wine, orange juice
- Cosmopolitan 13** freshly squeezed lime, cranberry juice, sabe, vodka
- Sour Apple Martini 13** apple juice, simple syrup, sabe, vodka
- Mojito 13** ice crushed mint, lime, soda, sabe, vodka
- Margarita 13** triple sec, fresh strawberry blend, sabe, tequila