

To Start.

Hairloom Tomato Burrata Caprese 20 with sweet basil & balsamic glaze

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. 42 14 oz. 48

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 **12**, Pork loin **14**, angus beef tenderloin **16**, shrimp & scallop **16**, salmon filet **16**, lamb chops **18**

Three Skewers 38 angus beef tenderloin, chicken breast, shrimp & scallop

Six Skewers 79 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 13 sweet mascarpone, rum-drunken lady fingers, rich espresso, crème anglaise, cocoa

Chocolate Mousse 13 bavarian chocolate, whipped into a mousse, topped with fresh raspberries and pistachios

Pana Cotta La Fragola 11 rich italian cream whipped into a mousse, topped w/ fresh berries and salted pistachios

Cream Brulee Cheesecake 11 traditional NY cheesecake w/ a crisp caramel top

Coppa Pistachio 10 swirled custard, pistachio & chocolate gelatos, topped w/ praline pistachios

Coppa Spagnola 10 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 11 flaky shell, rich custard w/ tangy lemon

Summer Berry Bloom 14 Silky vanilla Ice Cream with mix berries, shaved white chocolate, strawberry confit & salted pistachio

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 11

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

