

Lunch Menu



Lunch Menu

Welcome! Please proceed to the counter to place your order, or have a seat at the bar for full service.

Appetizers

Veronese Shrimp Gorgonzola

Shrimp sautéed with onions in gorgonzola wine sauce, served with grilled focaccia. 9.95

Dalí Calamari

Hand tossed calamari, fried and coated with tangy chili-barbecue sauce. 10.50

Purist Ahi

Pepper crusted rare ahi tuna served over seaweed salad with pickled ginger and wasabi, drizzled with mandarin orange glaze. 10.95

Winslow Wontons

Homemade fried wontons stuffed with lump crab and cream cheese, served with sweet and sour dipping sauce. 9.50

Donatello Dipper

Baked parmesan artichoke dip, topped with melted cheddar and served with toasted baguette. 8.95

Kandinsky Quesadilla

Roasted vegetable quesadilla with portobello mushrooms, roasted red peppers and eggplant with creamy gouda cheese, topped with honey dijon and barbecue sauce, served with sour cream and guacamole. 9.50

Rodrigue Cajun Quesadilla

Grilled Cajun steak with onions, red peppers, bleu cheese and mozzarella, Served with sour cream and fresh pico de gallo. 12.95

Monet Mussels

North Atlantic mussels prepared with your choice of our homemade marinara sauce or in garlic white wine sauce, served with grilled focaccia bread. 9.95

Mini Pieta

Appetizer portion of our eggplant rollatini, lightly battered and fried eggplant stuffed with roasted peppers, ricotta and mozzarella cheese in a tomato vodka sauce. 8.95

Entrée Salads

Artful Garden Salad

Mixed greens, red onion, carrots and tomatoes with roasted almonds, tossed with tangy apple cider vinaigrette, or with your choice of dressing. 7.95

Abstract Salad

Fresh blackened salmon with mixed greens, red onions, capers and tomatoes with your choice of dressing. 15.95

Surreal Caesar

The classic caesar, with shaved imported parmigiano, served with garlic toast. 7.95

Baroque Salad

Crisp romaine, grilled chicken, red onions, capers, sundried tomatoes and feta cheese tossed with balsamic vinaigrette. 11.95

Romanesque Salad

Fresh grilled tuna steak on a mix of greens with cherry tomatoes, cucumbers, and black olives tossed in lemon vinaigrette and sprinkled with imported parmigiano. 15.95

Dressings: House - Gorgonzola Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Sesame Ginger, Honey Mustard, Bleu Cheese Apple Cider Vinaigrette

Add To Any Salad:

Grilled Chicken 4.50 or Grilled Shrimp,
Tuna Steak or Salmon 7.95

Miró Salad

Fresh Santa Fe salad with romaine lettuce, tomato, chicken, corn, black beans, and shredded cheese tossed in barbeque-ranch and topped with tortilla chips. 12.75

Murillo Lettuce Wraps

Build your own lettuce wraps with crisp leaves of romaine, grilled chicken, cucumbers, bean sprouts, carrots and noodles, served with mandarin orange and sesame ginger dipping sauces. 12.95

Nouveau Salad

Spring mix with gorgonzola cheese, honey roasted pecans and cranberries, tossed with balsamic vinaigrette.
Large 9.50 • Small 5.50

Hokusai Salad

Romaine, shredded cabbage, carrots, chicken breast, mandarin oranges, crispy wontons, scallions and almonds tossed in sesame ginger dressing. 11.95

Cassatt Salad

Baby spinach, fresh strawberries, apples and honey roasted pecans, tossed with apple cider vinaigrette and topped with goat cheese. 10.50

Cherubini

(little angels)

Penne Pasta

With marinara sauce or butter and cheese. 5.00

Chicken Tenders

With honey mustard and fries. 7.00

Grilled Cheese

With creamy gouda and cheddar cheeses, served with raw veggies and dip. 6.00

Available as Gluten Free - 

Please specify when ordering

Vegetarian - 

Lunch Entrées

Cézanne 🌿

Spaghettini tossed with fresh cherry tomatoes, capers and garlic, sautéed in extra virgin olive oil with a tomato reduction, topped with fresh mozzarella. 13.50

Michelangelo

Jumbo shrimp in vodka cream sauce with mushrooms and sundried tomatoes tossed with penne pasta. 15.95

Starry Night

Spicy Chorizo sausage and chicken in marinara sauce over penne pasta sprinkled with imported parmigiano. 14.50

Tahiri GF

Moroccan style chicken sautéed with onions, eggplant, garlic and raisins in spicy tomato broth over basmati rice. 14.50

Hopper GF

Shrimp and chicken with red and green peppers sautéed with spicy Caribbean seasonings, served over yellow rice and topped with pineapple salsa. 14.95

Last Supper GF

Classic paella with shrimp, clams, chicken, sausage, mussels, onions and peas simmered in tomato broth with saffron rice. 25.50

Botticelli 🌿

Penne pasta with mushrooms and fresh cherry tomatoes tossed with our homemade pesto, topped with feta and parmigiano cheeses- available with chicken or with grilled shrimp. 13.50
with Chicken 15.50 with Shrimp 17.50

Panini + Gourmet Sandwiches

*Served with our homemade Mediterranean pasta salad.
Substitute French fries, sweet potato fries or side salad for \$1.50*

Rousseau 🌿

Fresh mozzarella, tomato, and basil, grilled panini style. 8.95

Angelico GF

Pan-seared rare tuna steak with wasabi, cucumbers and pickled ginger on focaccia bread. 13.95

Remington

House roasted turkey breast, roasted red peppers, spinach, and creamy gouda cheese with sundried tomato mayo on a grilled panini. 10.50

Velazquez 🌿

Grilled eggplant, roasted red peppers, portobello mushrooms and goat cheese with pesto mayo, grilled panini style. 9.95

Gallego

BBQ grilled chicken breast topped with crispy fried onions and creamy gouda cheese on grilled focaccia bread. 10.50

Leighton GF

All-breast chicken salad with grapes and slivered almonds with lettuce on toasted whole wheat bread. 10.50

Bower GF

California turkey burger, grilled and topped with gouda cheese, lettuce, tomato, avocado and chipotle mayo. 10.95

Vettriano

Grilled flat iron steak on French baguette with Monterey Jack cheese, lettuce, tomato and chipotle mayo. 12.95

Rembrandt GF

Blackened salmon with, bacon, lettuce and tomato on focaccia bread with pesto mayo. 14.50

Wyeth

Classic Club - house roasted turkey breast with Swiss cheese, bacon, lettuce, tomato and mayo on toasted whole wheat bread. 10.50

Goya

Blackened chicken topped with fried onions and bleu cheese dressing on focaccia bread. 10.50

Wraps

*Served with our homemade Mediterranean pasta salad.
Substitute French fries, sweet potato fries or side salad for \$1.50*

Caravaggio

Grilled chicken with fresh mozzarella, bacon, roasted peppers, spinach and spicy mayo, wrapped in a flour tortilla. 9.95

Gauguin

A warm, grilled wrap filled with chicken breast and parmesan-artichoke spread with roasted red peppers and cheddar cheese. 9.95

Warhol

Flat Iron Steak with bleu cheese, onions, spring mix and horseradish aioli. 12.95

O'Keeffe

Our delicious homemade shrimp salad with lettuce and tomato. 13.50
Also available as a sandwich on sourdough or whole wheat bread.

Moreau

Grilled house roasted turkey breast with monterey jack cheese, fresh avocado, lettuce, tomato and spicy chipotle mayo wrapped in a flour tortilla. 9.95

Side Dishes

Pasta Salad - 2.95 | French Fries - 4.00 | Sweet Potato Fries - 4.00 | Pasta with Marinara sauce - 4.95

Available as Gluten Free - GF

Please specify when ordering

Vegetarian - 🌿

**Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness.*