



Appetizers

Flounder Sliders - 23

Three Brioche buns, arugula, crispy breaded flounder, sweet pickled onions, honey chipotle aioli.

Signature Cigar Rolls - 19

Mozzarella, cream cheese, roasted eggplant, roasted mushroom, basil, dried cranberries, parsley, sweet chili and pesto.

Asian Sea Bass Skewer - 24

Grilled Sea Bass, Roasted Sweet Potatoes, Sautéed mushrooms, green beans, mashed potatoes, sweet and sour reduction.

Cheesy Mushrooms - 20

Stuffed Mushrooms Filled Mozzarella, cheddar, jalapeno, cream cheese, Fresh Herbs Topped With Pickled Onion Spinach Aioli & black eggplant cream.

Ben's Cauliflower - 20

Pan Fried Cauliflower, Crispy Puff Quinoa, Carrot cream, Crushed tomatoes, pickled onions, Caesar Dressing & Fresh Herbs.

Roasted Eggplant Carpaccio - 19

Feta Cheese, Dried Cranberries, Arugula, Tahini, Silan, Crispy Nachos Chips.

Cauliflower Bites - 20

Breaded Crispy Cauliflower Coated In Honey Barbecue Glaze, topped with black and white sesame, garlic mayo on the side.

Street Shawarma Tacos - 23

Soft Tortilla, Fresh ahi tuna Sautéed With Onions, Middle Eastern Spices, Lemon Aioli, Tomato Salsa & Tahini.

Mozzarella Sticks - 16

Served with marinara sauce & Caesar dressing.

Exotic Salmon Tower - 22

Shredded Seared Cooked Salmon, Guacamole, Crispy Quinoa, Sesame oil, Honey Chipotle Aioli, Sweet Potato Crisps., Pickled Onions, Hoisen Reduction.

Empanadas - 22

Empanada Dough Stuffed cream cheese, Mozzarella, Ricota, roasted eggplant, roasted mushroom, basil, dried cranberries, parsley Served on Sweet Chilean peppers sauce.

Salads

Add :

Grilled salmon 19 - Add Grilled Tuna 22 - Add Grilled Chilean seabass 29 - Add avocado 3

Quinoa — 21

Quinoa, romaine hearts, spinach, tomatoes, cucumber, roasted pepper, red onion, dried cranberries, lemon dressing with a touch of Italian dressing, topped with feta cheese & Sweet potato chips.

Greek — 20

Romaine hearts, tomatoes, cucumber, red onion, kalamata olives, za'atar & oregano, olive oil lemon dressing, feta cheese.

Caesar — 18

Romaine hearts, cherry tomatoes, Homemade croutons, caesar dressing, parmesan.

Avocado — 21

Romaine hearts, spinach, red onion, avocado, tomatoes, roasted peppers, cucumber, sun-dried tomatoes, olive oil lemon and caesar dressings, feta cheese.

Kale — 22

Kale, red onion, two seasonal fruit, candied pecans Shredded Carrot, radish, balsamic lemon and orange dressing. topped with feta cheese.

Mediterranean Goat Cheese — 21

Arugula, mixed green, cherry tomato, cucumber, sweet potato, beets, carrots, red onion, orange lemon dressing, breaded fried goat cheese.

Warm Halloumi— 22

Romaine, cucumber, carrot, red onion, lemon dressing. Topped with sautéed mushrooms, onions, cherry tomatoes, halloumi cheese, house pesto honey teriyaki sauce & Sesame mix.

Crispy Oyster Mushrooms — 22

Mix green, roasted peppers, cucumber, cherry tomato, Shredded Carrot, topped with fried breaded barbecue oyster mushrooms, caesar dressing and lemon Basil dressing.

Paradise — 21

Mix green, spinach, cherry tomato, cucumber, red onion, shredded carrot, roasted beet, roasted butternut squash, caramelized pecans, lemon dressing, fresh mozzarella & balsamic glaze.

Quinoa bowl— 21

Kale, red quinoa, shredded carrot, baked sweet potato, pecans and feta cheese served with lemon and orange dressing, honey mustard and garlic dressing.

***Please Consult your server if you have any allergies as our sauces may contain nuts.**

***Service charge of 18% added to all parties for eat in service.**

Pizzas



Pastas

All Our Pizzas are 11"

Classic - 18

Homemade Marinara | Shredded Mozzarella.

ADD TOPPINGS

Olives - 3 Mushrooms - 3
Pepper - 3 Onions - 3 Zucchini - 3
Fried onion - 3 Everything bagel crust - 3

Sicilian Napolitana - 23

House Marinara Sauce, Fresh Mozzarella, Cherry Tomatoes, Arugula & Balsamic glazed.

La Venetian - 24

House Marinara Sauce, Mozzarella, Feta, Roasted Garlic, Sundried Tomatoes, Red Onions, Pesto Everything Bagel Crust.

Four Cheese Fungo - 26

Alfredo sauce, Mozzarella, feta, Ricotta, Parmesan, Mushrooms, Pomegranate seeds, Pesto, Silan & Truffle oil.

Antipasta - 23

House Marinara Sauce, Mozzarella, Zucchini, Red Pepper, Mushrooms & Red Onion.

Rose Radiatore - 25

Rose Sauce, Mozzarella, Spinach, Roasted Sweet Potatoes, Oyster mushrooms, Rad Onion.

Add : Grilled salmon 19 - Grilled Tuna 22
- Grilled Chilean sea bass 29

Baked Ziti - 24

Rose Sauce, Penne, topped with melted mozzarella.

Fettuccine Primavera - 24

Alfredo sauce, Zucchini, mix peppers, red onion, mushrooms, oregano, sundried tomatoes, mixed olives.

Firenza Fusili - 24

Rose Sauce, Fusili, roasted sweet potato, Mushrooms, Cherry Tomatoes, spinach & parmesan.

Melanaza Eggplant Parmesan - 23

Breaded Crispy fried Eggplant, rose sauce, mozzarella, Ricotta, parmesan & Olives.

Create Your Own Pasta - 22

PASTA

Fettuccine | Penne | Fusili | Pappardella

SAUCE

Rose | Alfredo | Creamy pesto | Marinara

Our Ravioli's

Your choice of **Pesto, Rose, Marinara**
Or Alfredo sauce.

Sweet Potato Ravioli — 24

House made ravioli stuffed with sweet potato, parmesan.

Mushroom Ravioli — 24

House made ravioli stuffed with mushrooms, parmesan.

Cheese Tortellini — 25

House made ravioli stuffed with Four Cheese, parmesan.

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Fish



Fish Served with your choice of two sides.

**French fries / Potato Wedges / Creamy Mashed Potatoes /
Truffle Fries / Crispy Breaded Mushrooms / Crispy mixed
homefries / House Salad /Italian String Beans/
Mix Grilled Vegetable.**

Grilled Salmon - 36

Marinated in our chef blend of spices and herbs.

Chimichurri Salmon - 38

Grilled salmon

topped with sweet and sour Fresh herbs chimichurri sauce.

Teriyaki Glazed Salmon - 38

Seared salmon topped with Home-made shallot
teriyaki .

Sesame Salmon - 36

Grilled salmon crusted in everything bagel Sesame
Crust.

Casablanca salmon patties - 34

Traditional tomato and onion sauce, green & black olives,
salmon patties and red quinoa topped with arugula, chopped
tomatoes and onions. Served with baguette.

Tuna A la Nicoise - 42

French style Grilled Tuna Steak, topped with sliced cherry tomatoes,
kalamata olives & balsamic reduction.

Montreal Tuna steak - 42

French Grilled Tuna Steak crusted in coarse dry pepper and sea
salt.

Chilean Sea Bass - 48

Grilled chilean sea bass marinated with Chef's
spices and herbs .

Marmalade Branzino - 44

Grilled butterfly Branzino topped with
Lemon, Jalapeno, Garlic, white onion, brown butter
and herbs sauce.

Salmon Burger - 34

Freshly Ground Salmon Mix With Quinoa, red onion served
Served on a brioche bun mix green, tomato & Sauteed onion.
Served with Handcut fries. Truffle Fries -2.

Catch of the Day - 45

***Subject to Change**

***All fish and side dishes come in contact with dairy.**

Side Dishes

Truffle Fries - 12

Truffle oil and parmesan.

Crispy Breaded Mushroom - 8

Breaded button mushrooms pan fried and coated with our
house pesto and sweet chili. *Contains Sesame."

Italian String Beans - 8

String beans, roasted mushrooms, cherry tomatoes, kalamata olives.

House Salad- 8

French fries -10

Potato Wedges - 8

Baked potato wedges in our chef's marinade .

Creamy Mashed Potatoes - 10

Crispy Mixed Homefries - 10

Crispy Poatoes and sweet potato in teriyaki and sweet chilli sauce.

Mix Grilled Vegetables -10

Soups

Soup Du Jour- 10

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Desserts

Cheesecake — 15

House-made cheesecake with chantilly cream and berry sauce.

Churros— 15

Served with chantilly cream, dulce de leche & chocolate hazelnut sauce.

Souffle — 16

hot chocolate souffle with Peanut butter.

Creme Brulee — 15

Baby Doughnut Balls —16

Served with three dipping sauces.

Fried Babka — 17

Breaded chocolate babka, hazelnut wafer sauce, chantilly cream, white chocolate sauce.

Chef's Dessert Platter — 54

An elegant assortment of the chef's choice of desserts.

Belgian Waffle — 15

Hot Drinks

Cappuccino — 5

Latte — 5

Mocha Latte — 6

Pumpkin Spice Latte — 6

Spicy Cinnamon Latte — 6

Fancy Hot Chocolate —10

Hot chocolate topped with whipped cream & crushed mekupelet.

Affogato — 8

Shot of espresso over a scoop of vanilla ice cream.

Fresh Nana Tea — 5

Tea — 3

Espresso Shot — 3

Americano — 4

Macchiato — 5

Double Shot of espresso, equal parts foamed milk.

Soft Drinks

Snapple — 4

Raspberry, mango, peach, diet peach, diet raspberry.

Soda — 3

Sprite, sprite zero, ginger ale, diet ginger ale, seltzer.

Coca Cola — 4 Water — 2

Cold Drinks

Iced Latte — 8

Ice, espresso, milk.

Flavors: Caramel, hazelnut, french vanilla, sugar free caramel, sugar free hazelnut, sugar free french vanilla, chocolate hazelnut.

Tropical Ice Tea — 6

Fresh Ice Limonana — 8

Fresh nana, lemon juice, crushed ice, and sugar.

Milkshake — 10

Chocolate hazelnut, vanilla or mix. Topped with whipped cream.

Oreo Shake — 10

Vanilla ice cream, oreo cookies, milk, topped with whipped cream.

Dulche de Leche Shake — 10

House made caramel, vanilla, milk, topped with whipped cream.

Frappuccino — 10

Ice, milk, ice cream, and espresso, with your choice of caramel, vanilla, hazelnut, chocolate hazelnut.

Strawberry Shake — 10

Vanilla ice cream, milk, house strawberry syrup.
Israeli Coffee Shake — 10

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Vanilla ice cream, israeli coffee, milk, topped with whipped cream.

PB & Chocolate Shake — 10

Vanilla ice cream, peanut butter, chocolate hazelnut, milk, topped with whipped cream.

Chocolate Crunch — 10

Vanilla ice cream, hazelnut wafer sauce, milk, topped with whipped cream.

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Brunch

**All Our Omelettes served with Fresh Salad, Marinated olives, baked potato wedges and baguette.
Served until 3pm**

Shakshuka - 24

Homemade Tomatoes shakshuka sauce, Three eggs served with hummus, tuna, Mix olives, Fresh Salad & Baguette.

Israeli breakfast - 34

Any Omelette of your choice:
served with Fresh Salad , 5 small - guacamole, tuna salad, marinated olives, cream cheese, Baguette & A glass of fresh orange juice or coffe.

Classic Omelette - 18

Three egg omelette.
Add mozzarella cheddar cheese- 2

Mushroom & onion Omelette - 20

Two eggs, fresh mushrooms, fried onions, mozzarella & cheddar cheese .

Greek Omelette - 20

Two eggs, feta, tomatoes, red onions, and black olives.

Smoked Salmon Omelette - 21

Two eggs, Homemade smoked salmon, parsley, mozzarella cheddar.

Three cheeses spinach Omelette - 22

Two eggs, fresh spinach , mozzarella cheddar & Feta cheese.

Pancakes - 24

Blueberry red wine compote & Maple syrup.

On the side:

Cream cheese 3 Avocado 3 Smoked Salmon 6

paninis

all paninis are served with a side gorden salad

Avocado 21

feta, spinach , sun-dried tomatoes ,pesto mayo.

Caprese 21

mozzarella , tomatoes ,basil pesto , balsamic glaze

Italian 21

mozzarella , cheddar ,pesto mayo,kalamata olives.

French 21

Mozzarella ,roasted red peppers ,zucchini , mushrooms , onion , pesto mayo.

American 21

Tuna , mozzarella , tomatoes , black olives.

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