



LUNCH SPRING MENU

STARTERS AND SALADS

- ZUPPA Asparagus and Potato Soup, Parmesan Crostino 7
SICILIAN ARANCINI Classic 104 Bolognese Sauce 9
104 MEATBALLS Grilled Crostino, Plum Tomato, Shaved Grana 9
CHARCUTERY BOARD Prosciutto di Parma, Mozzarella D.O.P, Parmigiano 14
POTATO CROQUETTES Bacon, Mozzarella, Truffle Aioli 9
MONTAUK FRIED CALAMARI Arrabbiata Sauce 10
BUFALA Grilled Peaches, Mint, Pistachio, Citrus and Basil Oil 10
PEI MUSSELS Spanish Chorizo, Stewed Borlotti Beans, Plum Tomato 11
KALE CAESAR, Grilled Crouton, Parmesan Tuille 9
AVOCADO PANZANELLA Grilled Bread, Chickpeas, Red Onions, Sherry Vinegar 10
CHOPPED GREEK Romaine, Radicchio, Feta, Chickpeas, Red Onions, Tomatoes, Red Vinegar 10
BRUSSELS SPROUTS Golden Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 10
LOLLA ROSSA Pistachio, Orange, Avocado, Moscato Vinaigrette 10

ADD CHICKEN 5 - ADD SHRIMP 7

SANDWICHES

- WAYGU BURGER BLT Pepper Jack, Jalapeno Aioli, 104 Fries 15
FLAT BREAD Grilled Chicken, Arugula, Feta, Hummus 12
SHORT RIB PANINO Caramelized Onions, Cheddar Fondue 11
TUNA PANINO Olive Oil Poached Tuna, Heirloom Tomato, Garlic-Jalapeno Aioli 10
PROSCIUTTO PANINO Roasted Tomato, Mozzarella, Ligurian Pesto, Arugula 11

PIZZA

(Gluten Free Crust Available \$4)

- ORIGINAL House Made Mozzarella, Plum Tomato, Basil, EVOO 12
HELL Sopressata, Long Hots, Plum Tomato, House Made Mozzarella 14
QUATTRO FORMAGGI Provolone, Gorgonzola, Grana, Mozzarella, Infused Oil 13
PROSCIUTTO E FUNGHI Mushrooms, Arugula, Parmigiano, Truffle Paste 14
VERDE Arugula Spread, Asparagus, Cauliflowers, Leeks, Parmigiano 14

PASTA AND PLATES

(Gluten Free Pasta Available \$3)

- RIGATONI Sausage, Broccoli Rabe, Beans, Garlic and Oil 16
SQUASH SPAGHETTI Plum Tomato, Basil 13 (Add Chicken 15- Add Shrimp 16)
TORTELLONI BOLOGNESE Classic 104 Meat Sauce 15
BUCATINI Roasted Zucchini, Mint, Pistachio Pesto, Parmigiano 15
LINGUINE E VONGOLE Apple smoked Bacon, Bread Crumb, Garlic and Oil 17
PARMESAN CRUSTED CHICKEN Rosemary-Shallot Jus, Wilted Spinach 15
GRILLED STEAK FRITTES Shallot- Rosemary Vellutata, Fries 20
CRAB CAKES Frisee Salad, Orange, Pistachio, Citrus Vinaigrette 15
GRILLED OCTOPUS Scallions- Fingerling and Grape Salad, blood Orange Vinaigrette 18
BRANZINO Pistachio Crusted, String Beans, Roasted Fingerlings, Citrus Brodo 20
FARMED EGG FRITTATA Scallions, Goat Cheese, Wild Mushrooms 13

Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness