



## LUNCH SPRING MENU

### STARTERS AND SALADS

- ZUPPA** Pineapple and Cucumber “Gazpacho”, Jalapenos and Crispy Tortillias 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  
**BUFALA MOZZARELLA** Tomatoes, Grilled Eggplant, Basil Oil 12  
**AHI TUNA TARTARE** Avocado Relish, Soy and Ginger, Wonton Crisp, Wasabi 14  
**MONTAUK FRIED CALAMARI** Spicy San Marzano Sauce 12  
**PEI MUSSELS** Smoked Chorizo, Cannellini Beans, Plum Tomato 12  
**KALE CAESAR**, Grilled Crouton, Parmesan Tuille, Anchovies Dressing 9  
**CHOPPED GREEK** Romaine, Radicchio, Feta, Chickpeas, Red Onions, Tomatoes, Red Vinegar 10  
**QUINOA** Avocado, Oranges, Toasted Almons, Citrus Vinaigrette 10  
**ORGANIC LETTUCE** Avocado, Tomatoes, Red Onions, Balsamic Vinaigrette 11  
**ADD CHICKEN 6- ADD SHRIMP 8- ADD SALMON 11**

---

### SANDWICHES

- KOBE BEEF BURGER** Tomato, Red Onions, Gorgonzola Dolce, 104 Fries 17  
**FLAT BREAD** Grilled Chicken, Arugula, Red Onion, Feta, Hummus, 104 Fries 12  
**GRILLED VEGETABLE PANINO** Smoked Mozzarella, Basil Oil 11  
**TUNA PANINO** Olive Oil Poached Tuna, Heirloom Tomato, Garlic-Jalapeno Aioli 12  
**SMOKED TURKEY** Grain Toast, Avocado, Lettuce, Red Onion, Tomato, Lemon Aioli 11

---

### PIZZA

(Gluten Free Crust Available \$4)

- ORIGINAL** House Made Mozzarella, Plum Tomato, Basil, and EVOO 12  
**HELL** Sopressata, Long Hots, Plum Tomato, House Made Mozzarella 14  
**QUATTRO FORMAGGI** Provolone, Gorgonzola, Grana, Mozzarella, Infused Oil 12  
**CRUDO** Prosciutto, Tomato Confit, Mozzarella, Arugula, Grana 15  
**VERDE** Arugula Spread, Asparagus, Cauliflowers, Leeks, Parmigiano 14

---

### PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- FETTUCINI** Cream of Zucchini, Walnuts and Parmigiano 16  
**SQUASH SPAGHETTI** Plum Tomato, Basil 13 (Add Chicken 15- Add Shrimp 17  
**TORTELLONI BOLOGNESE** English Peas, Classic 104 Meat Sauce 15  
**LINGUINE AND CLAMS**, Garlic and Oil, Cherry Tomatoes, Arugula 17  
**PARMESAN CRUSTED CHICKEN** Rosemary-Shallot Jus, Wilted Spinach 15  
**VEAL FLANK** “Milanese”, Arugula-Red Onion-Tomato Salad, Grana, Lemon and Truffle 20  
**CRAB CAKES** Frisee Salad, Orange, Pistachio, Citrus Vinaigrette 15  
**GRILLED OCTOPUS** Scallions- Fingerling and Celery Salad, blood Orange Vinaigrette 18  
**CHILLED SEAFOOD SALAD** Scallops, Mussels, Wild Shrimp and Calamari 15  
**FARMED EGG FRITTATA** Prosciutto, Spinach and\ Goat Cheese 14