



## LUNCH AUTUMN MENU

### STARTERS AND SALADS

- ZUPPA** Truffle Mushroom Soup, Goat Cheese Crouton 7  
**SICILIAN ARANCINI** Classic 104 Bolognese Sauce 9  
**104 MEATBALLS** Grilled Crostino, Plum Tomato, Shaved Grana 9  
**GRILLED BACON** Parsnip Puree, Dried Fig and Port 10  
**CHARCUTERY BOARD** Prosciutto di Parma, Mozzarella D.O.P, Parmigiano 14  
**EGGPLANT CROQUETTES** Filled with House Smoked Mozzarella, Cauliflower Puree 10  
**BUFALA MOZZARELLA** Roasted Peppers and Olives, Extra Virgin Oil 10  
**AHI TUNA TARTARE** Avocado Relish, Soy and Ginger, Wonton Crisp, Wasabi 14  
**MONTAUK FRIED CALAMARI** Arrabbiata Sauce 12  
**PEI MUSSELS** Smoked Chorizo, Beans, Plum Tomato 12  
**KALE CAESAR**, Grilled Crouton, Parmesan Tuille 9  
**ORGANIC GREENS** Avocados, Red Onions, Feta, Sesame and Ginger Vinaigrette 11  
**CHOPPED GREEK** Romaine, Radicchio, Feta, Chickpeas, Red Onions, Tomatoes, Red Vinegar 10  
**BEETS and APPLES** Arugula, Spiced Walnuts, Goat Cheese, Red Wine Vinaigrette 10  
**ADD CHICKEN 6- ADD SHRIMP 8 ADD SALMON 12**

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### SANDWICHES

- FLAT BREAD** Grilled Chicken, Arugula, Feta, Hummus 11  
**SHORT RIB PANINO** Caramelized Onions, Provolone 11  
**TUNA PANINO** Olive Oil Poached Tuna, Heirloom Tomato, Garlic-Jalapeno Aioli 12  
**WAYGU BURGER** Provolone, Roasted Shallots and Herbed Mushrooms, 104 Fries 16

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### 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 14  
**PROSCIUTTO E SCAMORZA** House Smoked Mozzarella, Tomato and Arugula 14  
**VERDE** Arugula Spread, Asparagus, Cauliflowers, Leeks, Parmigiano 14

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### PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- FETTUCCHINI** Braised Pork Shoulder, Escarole, Anise and Parmigiano 16  
**SQUASH SPAGHETTI** Plum Tomato, Basil 13 (Add Chicken 15- Add Shrimp 17  
**TORTELLONI BOLOGNESE** Classic 104 Meat Sauce 15  
**LINGUINE E VONGOLE** Cockles, Roasted Tomato, Seafood Broth 17  
**PARMESAN CRUSTED CHICKEN** Rosemary-Shallot Jus, Wilted Spinach 15  
**CRAB CAKES** Frisee Salad, Orange, Pistachio, Citrus Vinaigrette 15  
**GRILLED OCTOPUS** Scallions- Fingerling and Grape Salad, blood Orange Vinaigrette 18  
**WILD SHRIMP GRATIN** Crispy Polenta, Escarole, Pine Nuts-.Bread crumb, Garlic and Sherry 16  
**FARMED EGG FRITTATA** Scallions, Goat Cheese, Wild Mushrooms 14