



LUNCH WINTER MENU

STARTERS AND SALADS

ZUPPA Escarole and Beans 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

HAM CROQUETTES Filled with House Smoked Mozzarella, Lemon Aioli 10

BUFALA MOZZARELLA Eggplant al Funghetto, Grilled Sourdough 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

LACINTO KALE Toasted Pistachios, Grana, Zesty Cesar Dressing 11

ORGANIC GREENS Bosch Pear, Pickled Onions, Spiced Walnuts, Truffle 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

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

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

HAM AND SCAMORZA House Smoked Mozzarella, Tomato and Arugula 14

VERDE Arugula Spread, Asparagus, Cauliflowers, Leeks, Parmigiano 14

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

FETTUCCHINE Braised Pork Shoulder, Escarole, Anise and Parmigiano 16

RIGATONI Bolognese Ragu' and Parmigiano 15

LINGUINE E VONGOLE Cockles, Roasted Tomato, Seafood Broth 17

SQUASH SPAGHETTI Plum Tomato, Basil 13 (Add Chicken 15- Add Shrimp 17)

CHICKEN CUTLET Topped with Spinach, Ham and Provolone, Mushroom Pate', Fingerlings 16

BAROLO BRAISED BEEF Roasted Mushrooms and Parsnip Puree 18

CRAB CAKES Frisee' Salad, Orange, Pistachio, Citrus Vinaigrette 15

WILD SHRIMP, Escarole, Borlotti Beans, Grilled Sourdough and Arugula, Chili Oil 16

FARMED EGG FRITTATA Scallions, Goat Cheese, Wild Mushrooms 14