



OWNER/CHEF ALESSANDRO PIROZZI
SUPPORTS LOCAL FARMERS BY USING
LOCAL GROWN ORGANIC PRODUCE IN EACH AND EVERY RECIPE.

LUNCH SALADS, LUNCH PASTAS & MORE

- ANTIPASTO SALAD** 19
Baby mix greens, spicy soppressata salami, fresh mozzarella, black & green olives, artichokes, EVOO shaved parmigiano and healthy italian vinaigrette.
- GOLDEN BEETS & GOAT CHEESE** 19
Mixed baby greens, wild berry dressing, fresh raspberries, and caramelized *pecans*.
- THE FITNESS #1 DISH** 19
Grilled & fresh organic vegetables, italian marinated artichokes, organic fresh greens, drizzled with italian cold press EVOO, aged modena balsamic vinaigrette, sicilian sea salt.
ADD ORGANIC GRILLED CHICKEN +\$4 OR FRESH SALMON +7
- MOZZARELLA CAPRESE** 14.50
Roma tomatoes, fresh mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba. *ADD ORGANIC GRILLED CHICKEN +\$4*
- PILLOW OF LOVE** 12
Organic butternut squash ricotta ravioli, made daily in house, brown butter sage sauce, amareto *almond* cookie crumbs.
- CRISPY CALAMARI FRITTI SALAD** 16
Romaine hearts, rainbow carrots topped with crispy-fried calamari, healthy and fresh herbs vinaigrette, with a side of San Marzano sauce.
- FRESH SEA WATER SALMON FILET** 18
Organic baby greens house salad, pan seared fresh salmon filet, shaved parmigiano and balsamic vinaigrette.
- ORGANIC EGGPLANT PARMIGIANA & SALAD** 17
Lightly breaded organic eggplant, fresh mozzarella and pomodoro sauce served with our famouse Caesar Salad.
- BOLOGNESE PASTA** 18
Created in house daily, pappardelle pasta with homemade beef Bolognese sauce and shaved parmigiano reggiano cheese.
- HEALTHY SALMON PASTA** 22
Chef AP invented a unique limoncello infused fetuccine pasta, fresh salmon, peppery arugula and peruvian teardrops peppers.

*Menu and prices subject to change and availability without prior notice.

"We reserve the right to refuse service to anyone."

www.alessalaguna.com

LUNCH SALADS, LUNCH PASTAS & MORE

STRACCIATELLA SPINACH SOUP

Homemade chicken broth, organic spinach, local ranch fresh organic eggs, pecorino & parmesan cheese blend.

15

LINGUINE CACIO E PEPE AKA "THE MIDNIGHT PASTA"

Fresh crush black pepper, pecorino cheese and butter. Italian older recipe.

17

SHRIMP CHOPPED SALAD

Chopped organic romaine lettuce, bruschetta tomato, five grilled tiger shrimp, watermelon radish, avocado slices, organic rainbow carrots. Served with the choice of: *homemade caesar dressing or balsamic vinaigrette.*

20

OLIVE FRITTE

Fontina stuffed Castelvetrano italian olives, lightly flash-fried, Greek oregano sprinkles of parmigiano

11

POLLO PARMIGIANA

All-natural organic and fresh single chicken breast, asiago & parmigiano blend, fresh basil tomato sauce served with house salad.

18

PANINI BEST ITALIAN SANDWICH IN LAGUNA.

ITALIAN STYLE FOCACCIA PANINI, BAKED BY ORDER TO PERFECTION & SERVED WITH THE CHOICE OF:
CAESAR SALAD, ROASTED VEGGIES OR HOUSE SALAD.

CHICKEN PANINI

All Natural Fresh grilled chicken breast, bruschetta tomatoes and provolone and ricotta cheese, black sicilian sea salt flakes.

17

MEATBALLS PANINI

Best homemade meatballs ever, cheese blend, ragu sauce.

17

WARNING THIS IS ADDICTIVE !!!!

WILD TURKEY

Smoked turkey breast, Gouda, bacon, romaine lettuce, Roma tomato, mayo and avocado.

18

ROASTED VEGGIES PANINI

Organic and local mixed veggies, parsley and basil aioli, NUTS FREE pesto, peppery arugula and homemade goatcheese spread.

17

PROSCIUTTO & MOZZARELLA PANINI

Parma prosciutto, fresh mozzarella, organic tomato, local kale, Italian oregano & EVOO.

17

FULL MENU ITEMS AVAILABLE ALL DAY LONG.

Please no substitutions our Chef is crazy, seriously.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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*Chef AP company use Nest products for energy conservancy and security video-audio recording.

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