D

FAMILY STYLE LUNCH

SALAD

RADICCHIO AND ARUGULA radishes, parmesan, bread crumbs, amalfi coast anchovy dressing

BABY KALE frisee, apples, heirloom cherry tomatoes, red onions, marinated feta, pine nuts, lemon oregano vinaigrette

F. GETABL F

MARKET VEGETABLES chef's choice

MID-COURSE select one | additional entrée for \$7 per person

MARGHERITA PIZZA

pomodoro, fior di latte mozzarella, basil

PEPPERONI AND CREMINI MUSHROOM pomodoro, fior di latte, red onions

PASTA ALLA BOLOGNESE beef and pork sausage, fennel seed, shaved reggiano, italian parsley

PASTA AI FUNGHI pomodoro, white wine, mushrooms, herbs, butter, parmesan cheese

ENTRÉE

select one | additional entrée for \$9 per person

STEAK A LA PLANCHA

spanish steak sauce, blistered peppers

PAN ROASTED CHICKEN BREAST zhoug sauce, cilantro

SEARED STEELHEAD olive sauce, fine herbs

DESSERT

SAMPLER PLATTER chef's seasonal favorites

BEVERAGE

SODAS ICED TEA COFFEE HOT TEA

11am - 2pm daily. \$40 per person for groups of 12 or more.

additional charges are applied to alcoholic beverages. plateia is a gratuity free property. No tips are expected or accepted. menu is subject to change without notice.

please note: consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. please notify us of any food allergies.