

RESTAURANT WEEK  
BRUNCH

three courses | \$35

1<sup>ST</sup> COURSE

select one —

ANTIPASTI

MIMOSA

GLASS OF CG WINE (6oz)

CG IPA PINT

2<sup>ND</sup> COURSE

select one —

BRUNCH ENTRÉE

HOUSEMADE PASTA

BURGER

PIZZA

FEATURE

Mediterranean Sea Bass + \$10

SALAD OR BOWL

(with choice of protein)

3<sup>RD</sup> COURSE

select one —

ANY DESSERT

COFFEE

ESPRESSO or CAPPUCCINO

GLASS OF CG WINE (6oz)

MIMOSA

AFFOGATO

HOT TEA

Italian-ish

great food, libation & merriment

Lia's

Est. 2006

Antipasti

Roasted Tomato Soup  
parmesan foam, micro basil 10 v

Caesar 101  
romaine, caesar dressing,  
parmesan, gremolata 9

Warm Marinated Olives  
crushed garlic, rosemary,  
chilis, orange peel 9 vn

Garlic Parmesan Wings  
creamy peppercorn &  
bomba wing sauces 16

Baked Goat Cheese  
pomodoro, olives, focaccia crisps 14 v

Crispy Bacon Brussels Sprouts  
preserved lemon, pecorino,  
pickled fresnos, balsamic,  
toasted pine nuts 15

Burrata  
peppercorn honey, pistachio pesto,  
red wine glaze, parmesan biscotti 17 v

White Bean Hummus  
giardiniera, za'atar flatbread 14 vn

Classic Calamari  
cherry peppers, marinara,  
lemon aioli 17

Seared Octopus  
potato, olive, fried caper,  
cherry tomato, aioli 18

Crispy House Mozzarella  
italian spiced parmesan  
crust, vodka sauce 12 v

Tasty Little Meatballs  
marinara, whipped ricotta 15

Features

Chicken Milanese  
arugula, shaved parmesan,  
lemon butter, evoo 21

Mediterranean Sea Bass  
honey-roasted carrot  
purée, caramelized fennel,  
pistachio agrodolce 36 gf

Tuscan Chicken  
crispy rosemary & parmesan  
potatoes, grilled lacinato kale,  
preserved lemon jus 26

Italian Spice Crusted Salmon  
parmesan potatoes, asparagus,  
wild mushrooms, cherry tomato,  
roasted garlic & chive butter 30 gf

Grilled Marinated Eggplant Steak  
sofrito braised chickpeas,  
salsa verde 18 vn, gf

Salads & Bowls

Lia's House  
field greens, romaine, tomatoes,  
cucumbers, chickpeas, celery,  
sweet peppers, parmesan,  
creamy italian dressing 14 v, gf

Tuscan Kale Caesar Salad  
shaved kale, radicchio, fresh  
lemon, garlic croutons, shaved  
parmesan, caesar dressing 14

Mediterranean Salad  
romaine, olives, cucumbers,  
red onion, pepperoncini, peppers,  
pita croutons, sumac feta 14 v

Farmhouse Salad  
iceberg, bacon, egg,  
gorgonzola, tomato confit,  
asparagus, charred red onion,  
peas, radish, avocado ranch 15 gf

Super Crunch Bowl  
kale, quinoa, dried cherries, pecan  
granola, goat cheese, toasted pepitas,  
lemon poppyseed dressing 16 v

add-ons —

Garlic & Herb Chicken 10

Crispy Calamari, Shrimp,  
Herb Crusted Salmon\* 14

Housemade Pasta

Shrimp Scampi  
spaghetti, garlic, chili flakes,  
white wine, parmesan 26

Cacio e Pepe  
mafaldine pasta, pink peppercorn,  
pecorino & parmesan, olive oil 18 v

Rigatoni alla Vodka  
creamy vodka tomato sauce,  
fresh burrata 24 v

Dry Aged Short Rib Bolognese  
mafaldine pasta, parmesan foam,  
fresh herbs 30

Truffle Mushroom Ravioli  
roasted garlic, arugula,  
tomato, parmesan 25 v

Fennel Sausage Bucatini  
walnut parsley pesto,  
calabrian chili, pecorino 24

Spaghetti & Meatballs  
whipped ricotta, pecorino 26

Chicken Parmesan  
spaghetti, marinara,  
fresh mozzarella 26

Burgers

choice of fries, sweet potato fries  
or balsamic greens

sub gluten free bun 3

The OG Burger\*  
provolone, pancetta jam,  
house pickle, lettuce,  
sun-dried tomato aioli,  
housemade sesame bun 20

The Wagyu Burger\*  
bacon, cheddar, tomato jam,  
garlic aioli, lettuce, pickles,  
crispy onions, garlic parm bun 25

White Bean & Mushroom Burger  
zucchini pickles, tomato jam,  
arugula, vegan kaiser bun 19 vn

Pizzas

Straight Up  
hand stretched mozzarella,  
tomato sauce, basil, evoo 18 v

SoCo  
bacon, pepperoni, smoked  
mozzarella, basil, shaved garlic,  
red sauce, hot honey 20

Woodchuck Chuck  
White roasted garlic base,  
wild mushrooms, kale, fontina  
cheese, truffle salt 20

Saucy Nonna  
vodka sauce, italian sausage,  
fresh mozzarella, oregano,  
pecorino, chili flakes 20

Reggiano Rancher  
crispy chicken, smoked mozzarella,  
bacon, parm peppercorn ranch,  
scallions, pickled banana peppers 20

Kale Yeah!  
calabrese & kale pesto, grilled kale,  
caramelized fennel, vegan  
mozzarella, nooch parm 18 vn

Lia's Pepperoni  
hand stretched mozzarella,  
arugula, cherry tomato, parm 19

Deluxe Supreme  
italian sausage, pepperoni,  
wild mushrooms, pepperoncini,  
mozzarella, red onion,  
kalamata olives 21

The Big Bad Wolf  
figs, bacon, crispy prosciutto,  
caramelized onion, blue cheese,  
hot honey, fried rosemary 21

add-ons —

wild mushrooms 3      thick cut bacon 3  
hot cherry peppers 1      pepperoni 3  
vegan mozzarella 2      hot honey 1

Please alert your server to any  
food allergies before ordering

gf - no added gluten

v - vegetarian    vn - vegan

We proudly use local Roseda Farms Dry  
Aged Beef and Bell & Evans Chicken

\*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

# Brunch

## **Tuscan Frittata**

kale, chicken sausage, goat cheese,  
sundried tomatoes, crispy fingerlings 19

## **Mediterranean Egg White Frittata**

spinach, artichokes, roasted peppers,  
olives, feta, crispy fingerlings 19 v

## **Si Senora**

toasted house focaccia, provolone,  
prosciutto di parma, parmesan  
fried eggs, garden greens 22

## **Blueberry Waffles**

limoncello butter, hot maple syrup 15 v

## **Three Egg Breakfast\***

cooked to order eggs, crispy breakfast potatoes,  
toast, garden greens, choice of protein: ham,  
thick cut bacon, house made chicken sausage 22

## **BLT Benedict\***

toasted focaccia, thick cut bacon, tomato,  
arugula, sundried tomato hollandaise,  
crispy fingerlings, garden greens 22

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## bottomless bevs:

**Mimosa, Bloody Mary,  
Aperol Spritz, Old Time Lager  
0% Proof Drinks, Sangria**

**\$25**

*per person  
90 minutes*