

RESTAURANT WEEK
BRUNCH

three courses | \$35

1ST COURSE

select one —

ANTIPASTI

MIMOSA

GLASS OF CG WINE (6oz)

CG IPA PINT

2ND COURSE

select one —

BRUNCH ENTRÉE

HOUSEMADE PASTA

BURGER

PIZZA

FEATURE

Mediterranean Sea Bass + \$10

SALAD OR BOWL

(with choice of protein)

3RD 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

bottomless bevs:

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

\$25

*per person
90 minutes*