

# LUNCH MENU



## APPETIZER



Daily Soup – ask your server for details | 6

Sautéed Mushroom Medley on a Grilled Baguette Topped with  
Stonetown Grand Trunk Railroad Cheese | 9.50

Honey Glazed Pork Belly with a Lemon Garlic Aioli and  
Seasoned Heirloom Tomatoes | 13

## SALAD



*Add to Any Salad*

6OZ sliced chicken breast | 7    6PC Garlic Shrimp | 8    butter poached lobster | 10

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes and  
Shaved Watermelon Radish | 10

Caesar Salad with Crispy Pancetta, Croutons and Flaked Parmesan | 10

“Tangled Salad” Spiralized Carrots, Cucumbers, Watermelon Radish on a bed of Nappa Cabbage,  
Red Peppers in a Lemon Vinaigrette with Toasted Pumpkin Seeds and Crispy Tofu | 15

Red Wine Poached Pear on Baby Spinach tossed in a Dijon Vinaigrette with  
sliced Red Peppers, Brie Cheese, Toasted Hazelnuts | 15

Villa Cornelia’s Cobb Salad; Crisp Romaine and Spring Mix Lettuces tossed in a Red Wine  
Vinaigrette with Layers of Diced Tomato, Sliced Hard Boiled Egg, Crispy Pancetta,  
Crumbled Blue Cheese, Sliced Chicken, Avocado and Scallions | 18

## SANDWICH



*All Sandwiches are served with a side Baby Greens or side Caesar or side Daily Soup*

Gourmet Grilled Cheese on Multigrain Bread with an Apple Chutney and Sliced Red Onions | 12

Grilled Veggie Wrap; Assorted Grilled Seasonal Veggies, Crumbled Goat Cheese, and  
Baby Greens in a Sundried Tomato Wrap | 14

“Philly” Cheese Steak Sandwich; Shaved Prime Rib on a Toasted Baguette  
with Sautéed Peppers, Onions and Stonetown Grand Trunk Railroad Cheese | 16

Cornmeal Crusted Chicken Cutlet on a Toasted Baguette with Sweet Pickles,  
Crisp Lettuce and a Mild Sriracha Garlic Aioli | 15