

THE TOWER

LUNCH MENU

PER LA TAVOLA

CHEESE CHARCUTERIE BOARD 22
local cheese, salami, fig jam, grilled focaccia

TALEGGIO DE FRITA 18
peach chutney, balsamic onion, shaved fennel, pine nuts | V | NF |

SHAVED COPPA DE PARMARA 18
whipped gorgonzola, melon, pistachio crumble, charred sourdough

TUSCAN BEET DIP 17
Radish, dill, sesame seed puttanesca, grilled lavash | VG | GF | NF |

AVOCADO SMASH TOAST 15
spiced peach chutney, herbed tomato, feta cream, Red Bicycle sourdough, pickled radish | V | NF |

MINESTRA & ANTIPASTA

CUCUMBER AVOCADO GAZPACHO 10
poached lobster, jicama, jalapeño, aleppo pepper | GF | DF |

CAESAR SALAD 12
crispy romaine, house caesar dressing, herb croutons, cherry tomato, shaved parmesan

TOMATO SUMMER FRUIT SALAD 13
Heber Valley tomatoes, basil vinaigrette, summer berries, fine herbs | GF | VG | NF |

SALAMI MILANO PANZANELLA SALAD 14
whipped ricotta, shaved salami, rustic bread, basil leaves | NF |

TUNA COBB SALAD 15
soy-marinated tuna, marinated egg, edamame, fingerling potatoes, mustard miso vinaigrette, cucumber | GF | DF |

PIZZA

12 inch handcrafted crust. Cauliflower crust available upon request.

FOUR CHEESE PIZZA 13
mozzarella, cheddar, gorgonzola, parmesan

MARGHERITA PIZZA 14
tomato, mozzarella, fresh basil, olive oil

PEPPERONI PIZZA 14
pepperoni, mozzarella, San Marzano tomato sauce

MUSHROOM & CHORIZO PIZZA 15
mushroom, chorizo, mozzarella, rosemary salt

PANINOS

ITALIAN SAUSAGE PENNE PASTA 18
kale cream, pecorino, chili oil | NF |

TOWER BURGER 15
tomato speck compote, raclette cheese, LTO, truffle aioli, house fries | NF |

LAMB SLIDERS 22
three sliders, harissa mayo, feta cheese, cucumber, mint, house fries | NF |

HERB BUTTERMILK FRIED CHICKEN SANDWICH 19
hot honey ranch, butter lettuce slaw, house pickles, house fries | NF |

BRIE GRILLED CHEESE SANDWICH 14
cranberry jam, brie cheese, Red Bicycle sourdough, house fries | V | NF |

BEEF PASTRAMI PANINI 16
house made 1,000 aioli, ciabatta, butter pickles, provolone, pepperchine, house fries

MORTADELLA FOCACCIA SANDWICH 17
mortadella, salami, arugula, stracciatella, balsamic, basil pesto aioli, house fries

GF - Gluten Free | DF - Dairy Free | NF - Nut Free | V - Vegetarian | VG - Vegan
Certain dishes can be modified to accommodate dietary restrictions not listed.
Please inform your server of any dietary needs.

**consuming raw or uncooked food may cause foodborne illness.*