



SANDWICHES

PESTO CHICKEN SANDWICH. *grilled chicken breast, pesto aioli, crispy prosciutto ham & fontina cheese on herb brioche roll* • 12

LAMB FETA BURGER. *grilled fresh lamb, feta cheese, sliced tomato, bibb lettuce & cucumber mint aioli on a toasted brioche roll* • 14

AHI TUNA BURGER. *fresh ground ahi tuna, garlic, sesame, fennel ginger slaw & bibb lettuce on a toasted brioche roll* • 13

EGGPLANT PARMESAN SANDWICH. *classic eggplant parmesan topped with Malia red sauce, provolone cheese & served open face on grilled bread* • 10

GRILLED SALMON BLT. *grilled wild caught salmon, crispy pancetta, tomato, bibb lettuce & pesto aioli on a toasted brioche roll* • 14

• *sandwiches served with fresh fruit & crisps*

SALADS

CHOPPED ITALIAN SALAD. *mixed garden greens, ceci beans, artichokes, onion, salami, capers & roasted pepper, finely chopped and tossed with blue cheese vinaigrette* • 11

FARM NISCOISE SALAD. *frisse, shaved beets, green beans & radishes, tossed with artisan croutons, stone ground mustard vinaigrette & topped with a fried egg* • 11 served with **grilled chicken** • 15 served with **grilled tuna** • 16 or **grilled salmon** • 17

GRILLED FLANK STEAK WEDGE. *marinated flank steak, sliced and served on a bibb lettuce wedge with blue cheese crumbles, toasted almonds, fresh green goddess dressing* • 15

SMOKED SALMON & BRIE SALAD. *mixed garden greens, dill cornishons, grape tomatoes, cold smoked salmon slices, capers, radishes, french brie* • 14

GOAT CHEESE & GREENS SALAD. *mixed greens, fennel, calamata olives & roasted peppers, pistachios topped with a pan seared goat cheese croquette & balsamic vinaigrette* • 12

WILD BERRIES & NUTS INSALATE. *field greens with sliced pears, dried wild berries, pecans, marcona almonds and pistachios tossed with crumbled gorgonzola & balsamic blue cheese vinaigrette* • 11 served with **grilled chicken** • 15 or **grilled salmon** • 17

CAESAR. *romaine hearts, artisan croutons, parmesan reggiano served with our blue cheese vinaigrette* • 10 served with **grilled chicken** • 13 or **grilled salmon** • 17

• **Malia Signature Dressings.** *blue cheese vinaigrette, balsamic vinaigrette, green goddess, olive oil & herbs or red wine vinaigrette.*

PASTA

SPAGHETTI POMODORO. *san marzano tomatoes, olive oil, garlic & Malia seasonings tossed with thin cut spaghetti parmesan* • 9 served with **Italian sausage** • 12

LINGUINI GENOVA. *fresh basil pesto tossed with hand cut linguini, diced roma tomatoes, pine nuts & grated granna padana* • 13

WILD MUSHROOM FETTUCCINI. *hand cut fettuccini tossed with wild mushrooms, garlic, herbs, marsala wine & grated parmesan reggiano* • 11

PENNE ALLA POLLO. *penne pasta tossed with grilled chicken breast, sweet shallot tomato sauce, peas, splash of cream sherry & grated parmesan reggiano* • 11

FLANK STEAK PAPARDELLE. *grilled flank slices tossed with hand cut wide pasta, portabello mushrooms, sundried tomatoes, basil, marsala wine & crumbled blue cheese* • 15

TORTELLINI CARBONARA. *parmesan filled torts with prosciutto ham, crimini mushrooms, sweet peas tossed in a classic carbonara cream* • 14

MELENZANA & SAUSAGE LINGUINI. *roasted eggplant, Italian sausage, san marzano tomatoes & fennel tossed with hand cut linguini, grated romano* • 11

LOBSTER RAVIOLI. *lobster, parmesan & ricotta filled pasta tossed in sherry lobster cream sauce, tarragon, grated granna padana* • 16

FETTUCCINI ALFREDO. *our classic romano & parmesan Italian hard cheese & cream sauce with hand cut fettuccini* • 12 served with **grilled chicken** • 15