July 21st, 22nd, 23rd, and 24th, 2016

Join us every Sundays for brunch: 11 am-2 pm.

Soup

Summer Oyster and wild Clam Soup
Lemon Verbena, Spinach

Starter Specials

Padron Chorizo with Smoked Potatoes
Black Bread, Waygu Beef and Pork Chorizo, Padron Pepper, Cilantro , Pickled Vegetables, Grilled Corn

Summer Eggplant and Stonefruit Salad
Market Stonefruit, Tomato, Candy Onions, Niçoise Olives, Capers, Basil, Feta

Little Gems Salad with new crop Walnuts
Vegetarian: Roots Farm Lettuces, Manzanilla Ranch Walnuts, Pecorino

Mojama in Olio Nuevo with Almonds and Tomatoes
Channel Island Blue Fin Tuna, Sea Salt, Marcona Almond, Red Onion, Tomato, Arbequeña Olive

Flatbread Specials

Tuscan Kale and Smoked Tomato Flatbread
Roots Farm Kale, Garlic, Chili, Goat Cheese, Grana Padano, Lemon

N'duja with Tomato and fresh Mozzarella
Spicy Pork Sausage, Boccacini, Garden Basil, Raw Onion

Sunday Supper

Tuscan-Style Winfield Farm Mangalitsa *Arista di Maile*
Rosemary, Garlic, Mudd Creek Ranch heirloom Lemons, Fennel Pollen, Roasted Marris Piper Potatoes

Desserts

Strawberry, Mint and Cream Semmifreddo with Hibiscus-marinated Strawberries

New Crop Walnut and Date Tart with Coffee Whipped Cream

Rocking Chair Ranch Summer Peach Pie with Cajeta

Los Alamos S'More

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream

818% gratuity will be added to all parties of 8 and over~There is a $12 corkage fee for all bottles brought into the restaurant~we have a $25 cake-cutting fee
We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add $5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com

Meat Special

- Garlic Oil
- Raw Tomato Sauce
- Boccacini
- Basil
- Parm (light)
- N'Duja
- BAKE
- Raw Shaved Red Onion (light)
- Basil Chiffonade

Veggie Special

- Garlic Oil
- Smoked Tomato Sauce
- Carmi Onion
- Stewed Kale
- Goat Cheese
- Parm
- BAKE
- Raw Kale in Lemon
- Parm
- Lemon Peel Grate