

# 110 Grill



Please Enjoy 1 Selection From Each  
Category - \$25

*Excludes tax and gratuity. All proceeds from this menu  
will be donated to help end childhood hunger.*

*at the start.*

### *Cup 110 Tomato Soup*

A mildly sweet cream of tomato soup with a hint of garlic and parmesan.

### *Crispy Fried Pickle Chips*

Crispy dill pickle chips served with honey mustard and sriracha aioli dipping sauces.

### *Half 110 Caesar*

Crisp romaine hearts and housemade seasoned croutons, tossed in caesar dressing and topped with shaved reggiano.

*by the chef.*

### *110 Meatloaf*

A mixture of ground beef, pork and veal with a smoky glaze, served over garlic mashed potatoes and broccoli, topped with crispy fried onion strings and sriracha ketchup.

### *110 Cucumber & Avocado Tuna \**

Sliced cajun tuna, served rare, over jasmine rice with avocado, thinly sliced cucumber and honeydew melon, finished with a light soy ginger dressing.

### *110 Chicken Caprese*

Golden fried chicken breast topped with pesto, reggiano cheese, mozzarella and roasted tomatoes, finished with a balsamic reduction, served with a seasonal salad.

### *110 Sesame Ginger Salmon \**

Pan-seared salmon, chilled soba noodles, tossed with carrots, cucumber, red peppers and sesame ginger dressing, topped with sesame seeds and sriracha aioli.

*Thank you for joining us on  
Massachusetts Restaurant Day!*

110 Grill and Evviva Trattoria are working with the Massachusetts Restaurant Association to **help end childhood hunger**. All proceeds from this menu will be donated to Cooking Matters, which is part of the non-profit organization Share Our Strength.

In addition to this menu, if you donate \$10 or more, you will receive a \$10 off voucher to use for a future visit to 110 Grill or Evviva Trattoria.

## Cooking Matters

When kids eat good food, they're stronger and healthier. But shopping and cooking healthy is difficult, especially for low-income parents struggling with limited food budgets and a lack of options.

That's where Cooking Matters comes in. Through cooking classes, grocery store tours, digital tools and other resources, they are helping parents and caregivers learn how to shop for and cook healthy, affordable meals for their children.

Learn more at [CookingMatters.org](http://CookingMatters.org).



**Low-income families learn how to  
purchase and prepare healthy food  
on a budget**



Before placing your order, please inform your server if anyone in your party has a food allergy. \* These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.