

SNACKS

STARTERS

- Castelvetrano Olives • 4
- Garlic Bread Basket • 4
- Marcona Almonds • 6
- Truffle-Parmesan Fries • 5
- Truffle-Parmesan Popcorn • 3

SMALL PLATES

- House Made Beef Meatballs • 9
All Beef, Four per Order, House Marinara and Garlic Bread
- Carpaccio Di Bresaola • 8
Thin Slices of Beef Prosciutto, Fresh Arugula, Parmigiano Reggiano, Lemon, and Olive Oil
- Crispy Calamari • 7
Tossed with Crispy Cherry Peppers, House Rémoulade on the side
- Bacon Wrapped Dates • 10
Four per Order, Warm Blue Cheese Sauce, and Balsamic Reduction
- House Made Hummus • 7
Chickpea Hummus, Olive Oil, Served with Warm Pita
- Smoked Salmon • 11
Atlantic Smoked Salmon, Capers, Dill, and Creamy Cucumber Sauce
Served with French Baguette
- Warm Brie • 11
Double Cream Brie, Honey, and Seasonal Fruit
Served with French Baguette
- Crispy Halloumi Sticks • 7
Firm Cypriot Cheese fried crispy (no breading), House Red Pepper dip

SALADS

- Add Smoked Salmon +4
- Arugula & Avocado • 8
Mango-Chipotle Vinaigrette, Pumpkin Seeds, and Cotija Cheese
- Fresh Kale • 7
Balsamic Vinaigrette, Feta, Walnuts, and Fresh Pear
- House Spinach • 7
Green Goddess Dressing, Heirloom Tomato, Shaved Carrot, Dried Cranberry, and Parmigiano Reggiano

INFUSED BURRATA

- Add Prosciutto +4
- Caprese • 9
Burrata Infused with Balsamic Vinaigrette,
Served with Heirloom Tomato and Fresh Basil
- Garden Sauté • 11
Burrata Infused with House Pesto,
Served with Sautéed Spinach and Mushrooms
- Promised Land • 8
Burrata Infused with Honey,
Served with Shaved Pear and Crushed Walnuts

CHARCUTERIE & CHEESE

- Mix & Match
- One item for 7 | Three for 18 | Six for 34
- * Extra Items +6 Each | Gluten Free Crackers +2
- Served with French Baguette, Crackers, Hazelnuts, and Fig Preserves

Cheese Options

- Brie | Cow | Past | France
Double Cream, Soft and Buttery
- Bay Blue | Cow | Past | California
Soft Ripened, Slightly Sweet, Pungent, and Tangy
- Challerhocker | Cow | Raw | Switzerland
Rich Buttery Texture, Complex Nutty Flavors
- Aged Gouda | Cow | Raw | Wisconsin
Semi Firm, Creamy Flavors
- Patacabra | Goat | Past | Spain
Tangy, Semi Firm, Slightly Salty
- Manchego | Sheep | Past | Spain
Firm and Mild, Savory Flavors
- Parmigiano Reggiano | Cow | Past | Italy
Firm and Nutty, Slight Crunch

BRUSCHETTA

- The Original • 3
House Pesto, Heirloom Tomato, and Parmigiano Reggiano
- Chèvre & Truffle Honey • 4
Chèvre Goat Cheese, Crushed Walnuts, and Truffle Honey
- Jamón Ibérico & Brie • 7
Jamón Ibérico sliced to order, over Warm Brie and Caramelized Onions
- Seared Foie Gras • 9
Pan-Seared Foie Gras with Confit Tomato
- Smoked Salmon • 4
Atlantic Smoked Salmon, Dill, and Chèvre Goat Cheese
- Tomato & Avocado • 4
Heirloom Tomato, Balsamic Vinaigrette,
Fresh Basil, and Muddled Avocado

PANINI

- Served with Fries
- Add Truffle Parmesan Fries +2
- The Cuban • 14
House Made Carnitas, Ham, Dill Pickle, Dijon, and Raclette Cheese
- Pesto Grilled Cheese • 12
House Pesto, Raclette Cheese, Tomato, and Fresh Spinach

FLATBREAD

- Gluten Free Crust +4
- Add Jalapeño Peppers +1
- Bacon & Kale • 12
Fresh Mozzarella, Kale, Applewood Smoked Bacon,
Roasted Garlic, Red Onion, and Balsamic Reduction
- Carne Trio • 11
Fresh Mozzarella, House Marinara, Spicy Chorizo,
Pepperoni, and Italian Sausage
- Margherita • 9
Fresh Mozzarella, House Marinara, and Fresh Basil
- Add pepperoni +2
- Mushroom • 12
Fresh Mozzarella, Sautéed Mushrooms,
Baby Spinach, and Feta Cheese
- Pear & Prosciutto • 11
Fresh Mozzarella, Prosciutto Di Parma, Caramelized Onions,
Fresh Arugula, Sliced Pear, and Truffle Oil

Charcuterie Options

- Bresaola | Beef Prosciutto
Lean, Flavorful, and Slightly Floral
- Prosciutto Di Parma
Rich, Nutty, and Slightly Sweet
- Salametto Piccante | Chorizo Style
Sweet and Spicy
- Salami San Gennaro | Neapolitan Style
Rich and Peppery
- Jamón Ibérico +9
Acorn Fed, Aged minimum 36 Months

Jamón Ibérico & Manchego Plate • 36

Served with French Baguette topped with Muddled Tomato