

Italian tapas and small plates

Cold

- ❖ *The Italian wedge: heart of romaine lettuce, pancetta, gorgonzola, Red onions, Dijon mustard vinaigrette..... 10*
- ❖ *GRILLED HEIRLOOM tomato SALAD, FRESH BURRATA, basil PESTO, balsamic REDUCTION . 8*
- ❖ *Ahi tuna tartar: grade a ahi tuna, sesame seeds, chili oil, soy sauce, Micro greens & avocado.....12*
- ❖ *Shrimp cocktail: with a mango salsa.....10*
- ❖ *Imported cheese plate with Fresh Fruit and walnuts..... 8*
- ❖ *Assorted artisanal cured meats, cornichons, pearl onions, Fig jam..... 9*

Hot

- ❖ *Peroni battered shrimp with three sauces.....10*
- ❖ *Italian meatballs with marinara& parmesan cheese sauce.....6*
- ❖ *Bacon wrapped dates with a balsamic vinegar reduction.....6*
- ❖ *Spicy Italian sausage with green& red bell peppers, onions.....7*
- ❖ *Braised Belgian endives wrapped with ham in a gruyere sauce.....8*
- ❖ *Roasted garlic, oven dried tomatoes, burrata, pesto.....9*
- ❖ *Potato gnocchi, asparagus spears in alfredo sauce.....8*
- ❖ *Eggplant parmesan.....6*
- ❖ *Steamed mussels& clams in a white wine, garlic cream sauce.....9*
- ❖ *Rustichela: homemade Flat bread with goat cheese, tomatoes, onions, Kalamata olives, basil& oregano.....6*
- ❖ *Sautéed mushroom caps in garlic butter.....6*
- ❖ *Porcini mushroom risotto.....8*
- ❖ *Braised beef short rib in chianti sauce, horseradish mashed potatoes.....10*

❖ *Duck leg confit WITH MICRO- GREENS, dried
cranberries.....10*