

Cicchetti

APPETIZERS & SOUPS

MELANZANA

Sliced eggplant lightly breaded with Italian seasoning and dusted with parmesan cheese, Italian parsley & blistered tomatoes. Served with our marinara sauce.

13.25 **V**

SALATINI

Warm soft pretzel sticks served with our Cin Cin beer cheese and jalapeno sauce made with Tribute's Ghost Light Amber Beer.

Piccolo (3) 8.25 Grande (6) 13.25 **V**



NACHO SUPREME

Gluten free tortilla chips topped with melted cheddar, black beans, refried beans, onions and our own black bean and tomato taco meat. Served with guacamole, jalapenos, sour cream, salsa, and fresh greens.

14.75 with Vegan Taco Meat 16.75 **VE**



FAGIOLI DI SOIA

Edamame

Warm soybean pods tossed in sea salt & oil.

8.00 **V** **GF**

VASSORO DEGLI ANTIPASTI

Antipasto Platter

Assorted mediterranean olives, peppers, assorted salami, and specialty cured meats.

Piccolo 13.50 Grande 20.00 **GF**

TAGLIERE DI FORMAGGI ARTIGIANO

Artisan Cheese Platter

Mixture of hard and soft cheeses served with assorted dried fruit, grapes and crackers.

Piccolo 12.00 Grande 16.00 **V**

PROSCIUTTO É ASPARAGI SFOGLIA

Prosciutto & Asparagus Puff Pastries

Buttery flaky crust stuffed with prosciutto and asparagus cream cheese filling.

14.25

BRUSCHETTA

Fresh tomatoes, basil, onion, sea salt, and oil on toasted crostini.

10.00 **VE** with gluten free bread 12.25 **VE** **GF**

JALAPENO POPPERS

Jumbo stuffed jalapenos with cream cheese and chives wrapped in bacon.

9.75 **GF** Made without bacon **V**

FUNGHI RIPIENI DI SPINACI

Stuffed Mushrooms

Spinach, ricotta and parmesan-stuffed mushrooms.

12.25 **V**



Cicchetti

BISTECCA CROSTINI

Steak Crostini

Crostinis topped with cherry tomatoes, Italian parsley, cream cheese & chive spread, and marinated steak.

12.75 with gluten free bread 14.75 **GF**

PATATINE DI AVOCADO

Avocado Crisps

Fresh cut avocados sautéed in coconut oil with light garlic bread crumb breading.

Piccolo 8.50 **VE GFA** Grande 13.00 **VE GFA**

LOX E CREMA DI FORMAGGIO

Lox and Cream Cheese

Salmon served with our house cream cheese & chive spread, English cucumbers, onion, fresh tomatoes, fresh greens and mini assorted bagels.

14.00 with gluten free bagels 16.00 **GF**

RATATOIULLE

Traditional ratatouille with zucchini, eggplant, tomatoes, peppers, onions and herbs over garlic crostinis topped with bleu cheese crumbles.

13.75 **V** with gluten free bread 15.75 **GF**

CANAPE DI GAMBERETTI

Smoked paprika lime and cumin shrimp served on guacamole and English cucumber.

14.50 **GF**

SPIEDINI CAPRESE

Fresh basil, mozzarella, and tomatoes with our house honey balsamic drizzled over.

Traditional and refreshing Italian snack.

10.75 **GF V**

COZZE GRATINATE

Broiled mussels topped with sweet red peppers, tomatoes, garlic, bread crumbs, white wine and parmesan.

13.95

ZUPPA PAVESE

Farm Egg & Bread Soup

Savory beef broth over baguette, topped with over easy egg & parmesan.

6.00 with gluten free bread 6.75 **GF**

CHILI DI FAGIOLI NERI

Black Bean Chili

Spicy & savory black bean chili.

Served with or without cheese, sour cream or diced onion.

3.95 Cup 5.25 Bowl **VE GF**

ZUPPA DEL GIORNO

Soup of the Day

3.75 Cup 4.75 Bowl