

Cicchetti

APPETIZERS & SOUPS

MELANZANA

Eggplant

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

\$13.25 **V**

SALATINI

Pretzels

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

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



NACHO SUPREME

Nacho Platter

Gluten free tortilla chips topped with melted cheddar, black beans, refried beans, onions and our own black bean and tomato taco meat. Includes a side plate of 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, olive oil, and tomatoes.

\$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 crostinis.

\$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**



V VEGETARIAN

GF GLUTEN FREE

VE VEGAN

GFA GLUTEN FREE AVAILABLE

FUNGHI RIPIENI DI SPINACI

Stuffed Mushrooms

Spinach, ricotta and parmesan-stuffed portabella mushrooms.

\$12.25 **V**

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 bagels.

\$14.00 with gluten free bagels \$16.00 **GF**

RATATOIULLE

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

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

CANAPE DI GAMBERETTI

Shrimp Canapes

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

\$14.50 **GF**

SPIEDINI CAPRESE

Caprese Skewers

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

Traditional and refreshing Italian snack.

\$10.75 **GF V**

COZZE GRATINATE

Mussels

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**  **SPICY**

ZUPPA DEL GIORNO

Soup of the Day

\$3.75 Cup \$4.75 Bowl

V VEGETARIAN

GF GLUTEN FREE

VE VEGAN

GFA GLUTEN FREE AVAILABLE