

Cicchetti

APPETIZERS, SOUPS, SALADS

PROVELATTA

Grilled Provolone

Melted smoked provolone seasoned with oregano, olive oil, & red pepper flakes. Served with marinara and crostinis for dipping.

\$14.75 **V**, with gluten-free bread \$16.75 **GFA**

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.

\$15 **GFA V**

SALATINI

Pretzels

Warm soft pretzel sticks served with our own Cin Cin Jalapeno Beer Cheese sauce made with Tribute's Ghost Light Amber Beer.

Piccolo (3) \$9.25 Grande (6) \$15 **V** 

DATTERI AVVOLTI NELLA PANCETTA

Bacon Wrapped Dates

Sweet dates stuffed with goat cheese and wrapped bacon.

\$15 **GF**

FAGIOLI DI SOLA

Edamame

Warm soybean pods tossed in sea salt, olive oil, and tomatoes.

\$9 **GF VE**

VASSORO DEGLI ANTIPASTI

Antipasto Platter

Assorted Mediterranean olives, peppers, and specialty meats.

Piccolo \$14.50 Grande \$21 **GFA**

TAGLIERE DI FORMAGGI ARTIGIANO

Artisan Cheese Platter

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

Piccolo \$14 Grande \$19 **GFA V**

PROSCIUTTO É ASPARAGI PASTICCERIA

Prosciutto & Asparagus Pastries

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

\$15

VE VEGAN **V** VEGETARIAN **GF** GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE

A 3.5% fee shall be applied to all credit card payments.

JALAPENO POPPERS

Jumbo stuffed jalapenos with cream cheese and chives wrapped in
bacon.
\$16 **GF** 

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.
\$14, with gluten-free bread \$16 **GFA**

POLPETTE

Handmade Meatballs

Our signature savory meatballs served with marinara sauce.
Piccolo (6)\$9 Grande (12) \$16

LOX E CREMA DI FORMAGGIO

Lox and Cream Cheese

Salmon served with house cream cheese & chive spread, English
cucumbers, onion, fresh tomatoes, fresh greens, and mini bagels.
\$18 with gluten-free bagels \$20 **GFA**

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 **GFA**

BRUSCHETTA

Fresh tomatoes, basil, onion, sea salt, and oil on toasted crostinis.
\$10.50 **V**, with gluten-free bread \$12.25 **GFA**

CANAPE DI GAMBERETTI

Shrimp Canapes

Smoked paprika lime and cumin shrimp served on guacamole and
English cucumber.
\$15 **GF**

INSALATA DI PECORINO

Pecorino Cheese Salad

Pecorino cheese and a mix of legumes tossed in olive oil and
garlic, served over crostinis. A classic Tuscan dish.
\$14 **V**, \$16 gluten-free bread **GFA**

ZUPPA PAVESE

Farm Egg & Bread Soup
Savory beef broth over a
baguette, topped with over-
easy egg & parmesan.
\$6.00, with gluten-free
bread \$6.75

CHILI DI FAGIOLI NERI

Black Bean Chili (seasonal)
Spicy & Savory black bean
chili. Served with or without
cheese, sour cream, or diced
onion.
Cup \$3.95 Bowl \$5.95

ZUPPA DEL GIORNO

Soup of the
Day
\$3.75 Cup, \$4.75 Bowl