

## *Antipasto*

### **FAGIOLI DI SOIA**

EDAMAME

WARM EDAMAME PODS TOSSED IN SEA SALT & OIL

8.00 **VE GF**

### **TAGLIERE DI FORMAGGI ARTIGIANAL**

ARTISAN CHEESE PLATTER

MIXTURE OF HARD AND SOFT CHEESES SERVED ON A BED OF BABY ARUGULA WITH ASSORTED DRIED FRUIT, GRAPES AND CRACKERS

PICCOLO 9.00 **V** GRANDE 16.00 **V**

### **VASSORO DEGLI ANTI PASTI**

ANTIPASTA PLATTER

ASSORTED MEDITERRANEAN OLIVES, PEPPERS, ASSORTED SALAMI & SPECIALTY CURED MEATS

PICCOLO 12.50 **GF** GRANDE 20.00 **GF**

### **PROSCIUTTO É ASPARAGI RIPIENI DOLCI**

PROSCIUTTO & ASPARAGUS PUFF PASTRIES

BUTTERED FLAKEY CRUST STUFFED WITH PROSCIUTTO AND ASPARAGUS CREAM CHEESE FILLING

11.50

### **BRUSCHETTA**

FRESH TOMATOES, BASIL, ONION, SEA SALT, CRACKED PEPPER & OLIVE OIL ON TOASTED CROSTINI

10.00 **VE** WITH GLUTEN FREE BREAD 12.25 **VE GF**

### **SPINACI RIPIENI DI FUNGHI**

STUFF MUSHROOMS

SPINACH, RICOTTA & PARMESAN STUFFED MUSHROOMS

11.75 **V**

### **BISTECCA CROSTINI**

STEAK CROSTINI

CROSTINIS TOPPED WITH CHERRY TOMATOES, ITALIAN PARSLEY, CREAM CHEESE & CHIVE SPREAD & MARINATED STEAK

13.00 WITH GLUTEN FREE BREAD 15.25 **GF**

### **PATATINE AVOCADO**

AVOCADO CRISPS

FRESH CUT AVOCADOS SAUTEE IN COCONUT OIL WITH LIGHT GARLIC BREAD CRUMB BREADING

PICCOLO 7.00 **VE GFA** GRANDE 13.00 **VE GFA**

### **PATATE ARROSTO**

ROASTED POTATOES

SLOW ROASTED OVEN POTATOES CHOICE OF ROSEMARY & HERB OR SAVOY CRACKED PEPPER

PICCOLO 4.50 **VE GF** GRANDE 8.75 **VE GF**

### **ZUPPA PAVESE**

FARM EGG & BREAD SOUP

SAVORY BEEF BROTH OVER CRUSTY BAGUETTE, TOPPED WITH LOCAL FARM FRESH OVER EASY EGG & PARMESAN

6.00 WITH GLUTEN FREE BREAD 6.75 **GF**

### **LOX E CREMA DI FROMAGGIO**

LOX AND CREAM CHEESE

SALMON SERVED WITH OUR HOUSE CREME CHEESE & CHIVE SPREAD, ENGLISH CUCUMBERS, ONION, FRESH TOMATOES, ARUGULA AND MINI ASSORTED BAGELS

14.00 WITH GLUTEN FREE BAGELS 16.00 **GF**

### **CECI ARROSTITI**

ROASTED CHICK PEAS

LIGHTLY TOASTED CHICK PEAS SEASONED WITH OLIVE OIL, SEA SALT & DILL

5.00 **VE GF**