

# Cicchetti

## APPETIZERS & SOUPS

### MELANZANA

Sautéed Eggplant

Sliced Eggplant Lightly Breaded with Italian Seasoning and Dusted with Parmesan Cheese, Italian Parsley & Blistered Tomatoes. Served with Our Signature Pizzaiolo Sauce

11.75 **V**

### SALATINI

Soft Baked Bavarian Pretzels & Beer Cheese

Warm Soft Pretzel Sticks served with Signature Cin Cin Beer Cheese made with Tribute Ghost Light Amber Beer

piccolo 6.50 grande 12.25 **V**

### NACHO SUPREME

Gluten Free Tortilla Chips Topped with Melted Cheddar, Black Beans, Refried Beans, Onions and our Own Black Bean Tomato Peppered Beef or Chicken Taco Meat Served with Guacamole, Jalapenos, Sour cream, Pico de Gallo & Fresh Greens

11.00 or with our Vegan Taco Meat 13.50 **VE**  Spicy

### POLENTA NEGRO

Buckwheat flour dumplings, Garlic Butter & Parmesan Cheese over fresh greens & blistered tomatoes

11.50 **V GF**

### FAGIOLI DI SOIA

Edamame

Warm Edamame Pods tossed in Sea Salt & Oil

8.00 **V GF**

### VASSORO DEGLI ANTI PASTI

Antipasto Platter

Assorted Mediterranean Olives, Peppers, Assorted Salami & Specialty Cured Meats

piccolo 12.50 grande 19.95 **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 9.75 grande 16.00 **V**

### PROSCIUTTO É ASPARAGI RIPIENI DOLCI

Prosciutto & Asparagus Puff Pastries

Buttered Flakey crust stuffed with Prosciutto and Asparagus Cream Cheese filling

13.25

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### JALAPENO POPPER

Stuffed with Cream Cheese & Chives Wrapped in Bacon.

\$8.25 **GF** Made without Bacon **V**  Spicy

### BRUSCHETTA

Fresh Tomatoes, Basil, Onion, Sea salt, Cracked Pepper & Olive Oil on toasted Crostini

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

### SPINACI RIPIENI DI FUNGHI

Stuffed 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 Sautéed 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**

### 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 GFA**

### ZUPPA PAVESE

Farm Egg & Bread Soup

Savory Beef Broth over Baguette, topped with local Farm Fresh 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. Upon Request  
Served with or without Cheese & Diced Onion

3.95 Cup 5.25 Bowl **VE GF**  Spicy

### ZUPPA DEL GIORNO

Soup of the Day

3.75 Cup 4.75 Bowl