



❖ ❖ ❖ **DAILY MENU** ❖ ❖ ❖

SALADS

- FRESH ARUGULA**
GOAT CHEESE, PICKLED ONIONS & CANDIED WALNUTS WITH SAVORY VINAIGRETTE \$6
- CRISPY CAESAR**
TANGY GARLIC CAESAR DRESSING ON FRSH MESCULIN, PARMESAN AND CRUNCHY BAQUETTE CROUTONS \$6

SMALL BITES

- CITRUS MARINATED OLIVES**
KALAMATA, GREEN, AND BLACK OLIVES IN A TANGY ORANGE CITRUS, THYME & GARLIC MARINADE \$5
- ROASTED BAR NUTS**
FINE BLEND OF ALMONDS, CASHEWS, PECANS, AND WALNUTS TOSSED IN SWEET & SOUR BLEND OF BROWN SUGAR, CAYENNE PEPPER, ROSEMARY, AND SALT. ROASTED AND SERVED WARM WITH SLIVERS OF DARK CHOCOLATE \$5
- PEA TAPENADE**
DELICIOUS TAPENADE OF SWEET PEAS, GARLIC & PARMESAN. SERVED WITH WARM BAGUETTE \$5
- SELECTION OF 3 CHEESES**
AGED GOUDA, MANCHEGO, AND BLUE CHEESE SERVED WITH A SELECT MIX OF CRACKERS AND DRIED FRUIT \$6
- PREMIUM CHEESES**
DELICIOUS, GOURMET & EXOTIC CHEESES SUPPLIED BY LOCAL CHEESE SHOP VENISSIMO. ACCOMPANIED BY A SELECTION OF DRIED FRUITS, WALNUTS, AND FRESH BAKED BREAD. SELECTIONS VARY DAILY. ADD CHARCUTERIE \$3 \$12
- CHARCUTERIE & CHEESE PLATE**
PROSCIUTTO, SOPRESSETA, ITALIAN DRY SALAMI, MANCHEGO, AGED GOUDA, AND BLUE CHEESE SERVED WITH A SELECT MIX OF CRACKERS AND DRIED FRUIT \$9
- GORGONZOLA & HONEY CROSTINI**
CRISPY BAGUETTE, TOPPED WITH WARM GORGONZOLA CHEESE, FRESH ROASTED PECANS AND DRIZZLED LIGHTLY WITH HONEY \$7

PROSCIUTTO BON BONS

PROSCIUTTO BURR BUNS

SWEET DATES STUFFED WITH TANGY FRESH CHEVRE, WRAPPED IN THIN SLICED PROSCIUTTO AND ROASTED. SERVED WARM

\$7

HERBED MEATBALLS

PARSLEY & THYME HERBED MEATBALLS WITH A DELICIOUS ROASTED PEPPER ROMESCO SAUCE

\$7

PINOT BRAISED PORK BELLY

MELT IN YOUR MOUTH PORK BELLY SERVED OVER RICH OLIVE TAPENADE

\$8

HAND MADE FLATBREAD**GORGONZOLA & PINEAPPLE FLATBREAD**

THIN CRUST PIZZA TOPPED WITH SAVORY GORGONZOLA CHEESE, THIN SLICED PINEAPPLE AND DRIZZLED IN AGED BALSAMIC

\$10

PESTO & MUSHROOM FLATBREAD

TOPPED WITH FRESH PESTO SAUCE, MOZZARELLA AND PARMESAN CHEESE, CREMINI MUSHROOMS, AND GARLIC

\$9

TANGY SUNDRIED TOMATO & ARTICHOKE

MARINATED ARTICHOKE HEARTS, SUNDRIED TOMATOES, FRESH MOZZARELLA AND TANGY GOAT CHEESE. A HOMEMADE LIGHT HERBED OIL SAUCE COMPLETES THIS DELICIOUS AND UNIQUE PIZZA

\$10

ITALIAN MEAT FLATBREAD

DELICIOUS THIN CRUST PIZZA TOPPED WITH HOMEMADE TANGY TOMATO SAUCE, MOZZARELLA, SALAMI, SOPRESSATA, DRY ITALIAN SALAMI AND PROSCIUTTO

\$11

ASK YOUR SERVER ABOUT OUR DESSERT OPTIONS

NON-ALCOHOLIC BEVERAGES**SAN PELLIGRINO ORANGATA/LEMONATA**

\$3

COFFEE & TEA

\$2

COKE & DIET COKE

\$3

SAN PELLIGRINO SPARKLING MINERAL WATER

\$4

BITBURGER DRIVE – ALCOHOL FREE BEER

\$4