

BAR BITES

AVAILABLE IN THE BAR DAILY FROM 3-6
(OFF HAPPY HOUR PRICING)

FRESH GARLIC PARMESAN GRILL BREAD - \$5 (7)

\$7

MEATBALLS

house-made meatballs topped with pomodoro red sauce and grated parmesan (12)

GARLIC PARMESAN TRUFFE FRIES

fries tossed in garlic a truffle oil, finished with shaved parmesan (10)

HOUSE BRUSCHETTA

grilled house bread topped with diced tomato, garlic, capers, gaeta olives, basil and oregano - dressed with olive oil and basalmic glace (12)

HOUSE WEDGE

heart of romaine topped with bleu cheese, bacon, gorganzola, red onion, grape tomato and house-made candied walnuts (10)

\$9

SPAGHETTI POMODORO

spaghetti tossed with sautéed garlic, basil, grape tomatoes, white wine butter, finished with our rich house made pomodoro red sauce (14)

MUSHROOM SAFFRON RISOTTO

arborio rice prepared with fresh saffron, onion, sautéed mushrooms, butter and parmesan - finished with shaved parmesan (16)

HOT BURRATA BOAT

fresh burrata baked in a lightly spicy, aromatic tomato cream sauce -served with grilled bread (17)

\$12

SWEET CHILLI THAI PRAWNS

patagonia pink prawns pan sautéed with garlic, red chili flake and sweet chili thai sauce, finished with sesame seed (18)

MUSHROOM-CREAM STEAK BITES

bite-sized beef tenderloin pan sautéed with cremini mushrooms, garlic, demi-glace and cream, finished with crispy proscuito (22)

TENDERLOIN SKEWERS

grilled beef tenderloin skewers on a bed of arugula and hungarian goat peppers topped with caramelized onion bacon jam and balsamic glace (22)

\$17

CLAMS ALLA BASILICO

clams sautéed with fresh garlic, basil, pesto & grape tomato in a rich white-wine butter broth (21)

CALAMARI ALLA ARRABBIATA

pan-sautteed calamari tossed in a spicy red sauce with garlic, onion and red chili flake (19)



BEVERAGES

COKE / DIET COKE / BARQ'S ROOT BEER / SPRITE /
HOT COFFEE / HOT TEA 4.5

FRUIT JUICE 5

Apple / Orange / Pinapple / Cranberry / Grapefruit /
Tomato

ITALIAN SODA / LEMONADE / ICED TEA 4.5

Strawberry / Mango / Raspberry / Peach / Lavender /
Vanilla / Hazelnut .50 per flavor

PELLEGRINO 5.5

served with lemon or lime upon request

CAFÉ

ESSPRESSO 6

served with a sugar cube and twist of lemon
double for \$4 more

CAPPUCCINO BREVE 7

fresh espresso topped with frothed crème
double for \$4 more

HOUSE FRENCH PRESS 10

fresh, hot roasted house coffee in a french press to
share, or not

ADD HAZELNUT OR VANILLA .50E

MOCKTAILS

MANGO MOJITO 8

freshly muddled mint and lime with mango puree
and soda

LAVA FLOW 9

blended pinapple, coconut and lime finished with a
splash of strawberry puree

CHERRY VANILLA LIME RICKEY 8

house-made dark cherry vanilla syrup with muddled
lime and soda

CRANBERRY BASIL SPRITZ 7

freshly muddled lime and basil with a touch of simple
syrup, cranberry juice and soda

RASPBERRY COOLER 8

freshly muddled mint & lemon, fresh raspberry puree
with a dash of simple syrup finished with soda water

N/A BEERS

FREMONT IPA 8

non-alcoholic citrahop ipa

FREMONT ORANGE WIT 8

non-alcoholic wheat beer with an orange zest

HEINEKEN 0.0 5



WELLS - \$7

DRAFT PINTS - \$7

GLASS WINES - \$10

CHARDONNAY / SUAVIGNON BLANC / PINOT GRIGIO

REISLING / MOSCATO / PROSECCO

CABERNET / MERLOT / PINOT NOIR / CHIANTI / MALBEC

*HOUSE POURS SUBJECT TO CHANGE AT ANY TIME