

S M A L L P L A T E S

OLIVE DELLA CASA 6.5

HOUSE OLIVES FROM CERIGNOLA , ITALY
EIGHT MILD BUTTERY GREEN OLIVES

GRISSINI 10.5

PROSCIUTTO DI PARMA WRAPPED
ITALIAN BREADSTICKS ATOP ARUGULA
BALSAMIC REDUCTION DRIZZLE

IL FORMAGGIO 10.5

12 MONTH AGED PARMIGIANO REGGIANO
WITH BALSAMIC REDUCTION
HOT HONEY & ITALIAN BREADSTICKS

HERBED NUT BLEND 9.5

ALMONDS, WALNUTS & HAZELNUTS
ROASTED WITH ROSEMARY & GARLIC

KALAMATA OLIVES 6.5

GREEK KALAMATA OLIVES

BEAN PUREE 10.5

CANNELINI BEAN PUREE,
DRIZZLED WITH HOT HONEY
SERVED WITH CROSTINI

MUSHROOM PATE 12.5

ROASTED CREMINI MUSHROOMS BLENDED
WITH SHALLOTS, MARSALA & HERBS
SERVED WITH CROSTINI

FLAT BREAD 8

CRISPY ROMAN STYLE PIZZA CRUST SERVED
WITH BLACK GARLIC COMPOUND BUTTER,
BLACK HIMALAYAN SEA SALT,
& EXTRA VIRGIN OLIVE OIL

MELA 16

MIXED GREENS WITH APPLES, RED ONION,
MAPLE PECANS & MAPLE DRESSING

UVA 16

MIXED GREENS WITH GRAPES, GOAT CHEESE
HAZELNUTS & GREEN GODDESS DRESSING

ADD CHICKEN +6 / ADD SALMON +7 / ADD SHRIMP +8
TO SPLIT SALAD +2

S H A R I N G P L A T E S

BURRATA 21

CREAMY MOZZARELLA
WITH GARLICKY ROASTED TOMATOES
PROSCIUTTO, OLIVE OIL & FRESH BASIL
SERVED WITH CROSTINI

TORTA DI GIORNO 14.5

PUFF PASTRY TART WITH HERBED GOAT CHEESE
TOPPED WITH ASPARAGUS & TOMATOES
SERVED WITH BASIL AIOLI

ITALIAN CHEESE TOAST 14.5

TOAST TOPPED WITH WHIPPED RICOTTA
CRANBERRY RELISH & CARAMELIZED WALNUTS
ATOP ARUGULA WITH FRESH BASIL

MEDITERRANEAN PLATTER 15.5

CROSTINI SERVED WITH FOUR SPREADS -
ROASTED GARLIC, CREAMY FETA,
OLIVE TAPENADE & SUN DRIED TOMATO PESTO

EGGPLANT ROLLATINI 17

BREADED EGGPLANT STUFFED WITH
MOZZARELLA & RICOTTA, SERVED WARM
WITH MAMA'S MARINARA SAUCE & FRESH BASIL

SQUASH BRUSCHETTA 16

TOPPED WITH ROASTED BUTTERNUT SQUASH
GOAT CHEESE & MAPLE PECANS
ATOP ARUGULA

POTATO PIE 20

CRISPY ROMAN STYLE PIZZA TOPPED WITH
GARLIC POTATOES, CRISPY PANCETTA, FONTINA
SCALLIONS

SALUMI E FORMAGGI 26

OUR MEAT AND CHEESE BOARD -
PROSCIUTTO DI PARMA , CAPICOLA
SOPPRESATTA , ASIAGO
PARMIGIANO REGGIANO , FONTINA
& SEASONAL ACCOMPANIMENTS

SALMONE 19

MIXED GREENS WITH SALMON (WARM OR CHILLED)
GOAT CHEESE, MAPLE PECANS, GRAPE TOMATO
& BALSAMIC VINAIGRETTE

POLLO GRIGLIATO 17

MIXED GREENS WITH GRILLED CHICKEN,
RED ONION, PARMIGIANO CHEESE
& BALSAMIC VINAIGRETTE

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