

OLIVE DELLA CASA 6

HOUSE OLIVES FROM CERIGNOLA, ITALY EIGHT MILD BUTTERY GREEN OLIVES

GRISSINI 10

PROSCIUTTO DI PARMA WRAPPED ITALIAN BREADSTICKS ATOP ARUGULA BALSAMIC REDUCTION DRIZZLE

IL FORMAGGIO 9

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

HERBED NUT BLEND 9

ALMONDS, WALNUTS & HAZELNUTS
ROASTED WITH ROSEMARY & GARLIC

KALAMATA OLIVES 6

GREEK KALAMATA OLIVES

PICKLED ZUKES 8

ZUCCHINI PICKLED IN CREAMY BALSAMIC VINAIGRETTE SERVED WITH CROSTINI

BEAN PUREE 10

CANNELINI BEAN PUREE, DRIZZLED WITH HOT HONEY SERVED WITH CROSTINI

MUSHROOM PATE 12

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

MELA

MIXED GREENS WITH APPLES, RED ONION, MAPLE PECANS & MAPLE DRESSING SMALL 7 / LARGE 13 ADD CHICKEN 4 / SALMON 5 / SHRIMP 6

Uva

MIXED GREENS WITH GRAPES, GOAT CHEESE HAZELNUTS & GREEN GODDESS DRESSING SMALL 7 / LARGE 13
ADD CHICKEN 4 / SALMON 5 / SHRIMP 6

Sharing Plates

BURRATA 20

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

TORTA DI GIORNO 13

Puff pastry tart with herbed goat cheese, seasonal vegetable & basil aioli

ITALIAN CHEESE TOAST 14

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

MEDITERRANEAN PLATTER 14

Crostini served with four spreads - roasted garlic, creamy feta, olive tapenade & sun dried tomato pesto

EGGPLANT ROLLATINI 16

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

SALUMI E FORMAGGI 25

OUR MEAT AND CHEESE BOARD
PROSCIUTTO DI PARMA, MORTADELLA,
SPICY SOPPRESATTA, PARMIGIANO REGGIANO,
ASIAGO, PROVOLONE, ITALIAN HONEY,
OLIVES, FIG JAM & TARALLI

SALMONE

Salade

MIXED GREENS WITH SALMON (WARM OR CHILLED)
GOAT CHEESE, MAPLE PECANS, DICED TOMATO
& BALSAMIC VINAIGRETTE
SMALL 12 / LARGE 18

Pollo Grigliato

MIXED GREENS WITH GRILLED CHICKEN, RED ONION, PARMIGIANO CHEESE & BALSAMIC VINAIGRETTE SMALL 9 / LARGE 15

