

Charlotte's

WINE BAR & TAPAS

APERITIVO BITES

whipped ricotta \$10

*local honey, cracked pepper,
warm crostini*

**prosciutto & manchego
with membrillo** \$16

*16 month aged & sweet quince
paste*

tuna crudo \$18

citrus, fennel, calabrian chili oil

burrata caprese \$16

*heirloom tomatoes, basil,
balsamic glaze*

**prosciutto wrapped
melon skewers** \$12

marinated olives & nuts \$10

**contains pits*

OVEN FIRED TAPAS

roasted garlic shrimp \$18

chili oil, lemon parsley

meatballs al forno \$14

*san marzano tomato,
parmigiano, basil*

stuffed mushrooms \$12

*italian sausage, herbed
breadcrumbs, pecorino*

baked brie en croute \$15

*fig jam, toasted almonds,
arugula*

roasted cauliflower \$14

*tahini drizzle, pomegranate,
mint*

FLATBREADS

margherita \$16

*fresh mozzarella, tomato,
basil*

soppressata & hot honey \$18

*spicy italian salami, ricotta,
calabrian chili honey*

mushroom & truffle \$18

*wild mushrooms, taleggio,
arugula, truffle oil*

mediterranean veggie \$16

*roasted peppers, zucchini,
feta, oregano*

CRAFTED BOARDS

chef's charcuterie selection \$25

*cured meats, cheeses,
seasonal accompaniments*

smoked salmon board \$22

*creme fraiche, capers, red
onion, lemon*

CAVIAR SERVICE

\$150 per 1 ounce tin

locally sourced by mashallberg farms

DOLCI

local chocolate truffles

\$3.00 each

*dark chocolate, cappuccino cheesecake, bananas foster,
hazelnut, vanilla bean, pistachio, key lime cheesecake,
coconut, honey dark, peach pecan, raspberry, star anise*

**Advisory - Our kitchen uses nuts, dairy and some raw or undercooked ingredients.*