

SAVOR & SHARE SHARES

PANE E OLIO 10

Artisanal warm focaccia, oil & balsamic, herbs from the garden

WARM OLIVES 7

Imported marinated olives and fresh herbs

CHARCUTERIE 28

Assorted cured meats, imported cheeses, fig jam, lavash, fruit, almonds

CHEESE BOARD 24

CAPRESE SKEWERS 13

Mozzarella, basil, heirloom tomatoes, balsamic drizzle

BAKED FOCACCIA 14

Toasted focaccia bread, fig jam, crumbled gorgonzola

BACON WRAPPED DATES 12

Bacon, goat cheese, dates, balsamic drizzle

SALAD 10

Arugula, heirloom tomatoes, parmesan

CHICKEN SKEWERS 12

Grilled chicken breast, served w/ peanut sauce & sweet Thai chile sauce

MEATBALL MARINARA 15

Beef/pork meatballs seasoned with Italian spices, topped with marinara and cheese and served w/ toasted focaccia

FLATBREADS

MARGARITA 13

Naan bread, marinara sauce, roasted heirloom tomatoes, mozzarella, basil, arugula, olive oil, balsamic reduction

PIG & BLEU 15

Naan bread, fig jam, prosciutto, gorgonzola, arugula, honey, balsamic reduction

ITALIAN 16

Naan bread, pesto, prosciutto, goat cheese, Italian cheese blend, artichokes, red onion, arugula, olive oil

BRUSCHETTA

CHOOSE THREE 19

GORGONZOLA APPLE

Apple, honey, gorgonzola, walnuts

FIG AND PROSCIUTTO

Fig jam, brie, prosciutto, balsamic drizzle

ITALIAN

Pesto, salami, sun dried tomatoes

CAPRESE

Cherry tomatoes, mozzarella, basil, olive oil, balsamic drizzle

INDULGE LAST COURSE

LEMON BERRY CREAM MASCARPONE CAKE 10

Lemon mascarpone cream infused with berries between layers of vanilla/lemon cake

RASPBERRY CHEESECAKE 13

Delicate graham cracker crust cheesecake topped with a white chocolate raspberry swirl

CHOCOLATE MOLTEN CAKE 15

Deeply, dark and delicious melted chocolate lava cake