

* Please let the staff know about any food allergies and limitations

Crostini

Goat Cheese crostini (chef's chevre fresh goat cheese, baguette)	\$18
Sun-dried Tomatoes bruschetta (chopped sun-dried tomatoes, olives, fresh basil, fig glaze, baguette)	\$18
White fish spread crostini (served with cornichons, on baguette)	\$18
Smoked Salmon crostini (scottish salmon filet smoked over hickory, creme cheese, capers, dill, on baguette)	\$22

Tapas

Brie and Jamon Serrano sandwich (brie cheese, jamon serrano, greens, sun-dried tomatoes)	\$24
Brie tarts (4 small tarts filled with brie and olive oil)	\$16
Burata (basil, pesto, fig, glaze, bread)	\$14
Burrata & Jamon Serrano (basil, pesto, fig, glaze, bread)	\$22
Anchovy fillet (marinated with lemon, served with bread)	\$18
Endive bites with anchovies (cream cheese and walnuts, 4 pcs)	\$16
Sardines in oil (skinless, boneless, served in tin, with bread)	\$14
Spinach, Artichoke & Parmesan dip (with olives & crackers)	\$12
Hummus (with sun-dried tomatoes & crackers)	\$12
White Fish spread (with cornichons & crackers)	\$14
Big Three combo (artichoke dip, hummus, white fish dip & crackers)	\$28
Bread basket (freshly made bread, salty butter, olive oil)	\$10
Olives and Nuts	\$10
Olives	\$8
Cornichons	\$8
Caperberries	\$8
Extra Bread	\$6

Dessert \$12

Macaroons (3 pcs, cocoa nibs)
Tartuffo (pistachio, chocolate, capuccino)

NA Beverages

Sparkling water - \$6, Coca-cola - \$6, Ginger ale - \$6

Juice: Mango, Peach - \$10

Please let the staff know about any food allergies and other imitations