

CHARCUTERIE

Elemental plates accompanied by artisanal breads

Artisinal Bread with Extra Virgin Olive Oil and Balsamic	3
Olive Medley	4
Marcona Almonds in olive oil with sea salt	4
Salmon, Trout and White Anchovies with horseradish crème and rye crackers	10
Serrano Ham with piquillo peppers	8
Shaved Prosciutto with dried figs	9
Spanish Chorizo assorted cured sausages from spain	10
Italian Salami hot and coppa salumi	8
Veggie Pate carrot, spinach and cauliflower pate	10
Country Pate (Pork) with cornichons	10

BRUSCETTA

Figgin Good figs, blue cheese, and balsamic reduction	10
The Goldfinger Smoked salmon tartine with a hard-boiled egg	11
Asparagus grilled asparagus, goat cheese, arugula, and hazelnuts	11
Italian Bean and Cheese italian cannellini beans, goat cheese, and arugula	10
Olive Tapenade Crustini Boiled egg, Roma tomatoes, frisee, and boquerones	10

PANINIS and PLATES

Paninis are accompanied by organic green salad

The Daddio Panini fennel salami, truffle cheese, mozzarella, and pesto	12
The Catalan Panini jamon serrano, manchego, and piquillo peppers	13
The Three Way Panini three chef select cheeses	11
The Quemby Hall Panini stilton, honeyed pears, and arugula	11
Caprese Slider Plate baguette with melted mozzarella, tomato, and pesto Add prosciutto	11 3
Piquillo Pepper Plate piquillo peppers, goat cheese, and crispy Serrano jamon	10

SALADS

Simply Salad organic greens with house vinaigrette dressing	5
Not Simply Salad organic greens with fuji apples and hazelnut sprinkles	8
Chianti-Pasto Salad organic greens, salami, parmesan, chickpeas and lemon preserves	10

DESSERTS

Berry Delicious fresh strawberries, mascarpone, and balsamic reduction	7
The OMG Brownie homemade brownie, peanut butter mouse, and salted peanuts	8
Lemon Rosemary Olive Oil Cake with honey-lemon drizzle and seasonal berries	8