

TAPAS MENU

“There is no sincerer love than the love of food.” **George Bernard Shaw**

BRUSCHETTA della Nonna \$12

tomato, bocconcini cheese, basil, garlic served on sourdough

BURRATA \$18

Italian burrata, umeboshi, radish, shiso, basil, tomatoes, smoked charcoal olive salt, drizzled in basil oil

TERRINA \$20

150gr terrine, served with crusty bread, Dijon mustard, pickles

Choice of:

- free range pork and pistachio terrine
- free range chicken, leek and truffle terrine

VERDURE Miste alla Griglia \$12

grilled eggplant, zucchini, sweet potato, drizzled in lemon olive oil
- add bocconcini \$3

ALICI All’Italiana in Scatola \$12

anchovies rested in olive oil, served with pickled garlic, capers and crusty bread

SPIEDINO Misto \$13

tasting skewer

prosciutto, peach, brie, balsamic • cheddar, mortadella, tomato • fig, honey, blue cheese

PANINO Al formaggio e tartufo \$15

double cheese sandwich with truffle

- add smoked prosciutto \$5

CHEESE & CHARCUTERIE

ask for our daily selection: each item \$10

all served with lavosh crackers, quince paste, olives & sundried tomatoes
(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

WINE MERCHANT

GRAPE THERAPY

— & DRINKING DEN —