

# TAPAS MENU

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

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**OLIVES** warm olives, garlic, rosemary, lemon \$8

**BRUSCHETTA** della Nonna \$12  
tomato, bocconcini cheese, basil, garlic served on sourdough

**CAPRESE SALAD** \$18  
Italian burrata, tomatoes, basil, capers, smoked olive and charcoal 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 and truffle sandwich  
- add smoked prosciutto \$5

## CHEESE & CHARCUTERIE

ask for our daily selection: each item \$12.5  
all served with lavosh crackers, quince paste, olives & sundried tomatoes

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

## GRAPE THERAPY