

Aperitivo

Grisinni \$10

Prosciutto de Parma, parm, arugula, cultured butter and salt

Arancini \$8

Quattro fromage

Marcona Almonds \$9

cultured herb salt

Marinated Olives \$8

citrus, fennel pollen, chili

Charcuterie \$15

ask server for selection of local and artisan charcuterie.

Chose 3

Cheese \$12

ask server for selection of local and artisan charcuterie.

Chose 3

Mezze Plate \$14

hummus, marinated olives, smoked babaganosh, tzatziki, pita

Bruschetta Bowl \$15

*Heirloom cherry tomatoes, green garlic, agrodulce, basil,
grilled ciabatta*

Peaches and Burrata \$16

Rieger peaches, DeStefano burrata, micro basil, saba