**SMALL PLATES**

Marinated Olives **9**

Deviled Eggs **9** ***classic***

Sicilian Arancini **12 *tomato sauce, Parmesan***

Smoked Salmon Toast ***cucumber, capers, pickled onion* 14**

Marinated Gigante Beans **9**

Black Sea Bass Crudo ***jalapeno, ponzu, chives* 24**

Burrata **16** ***pepperoncini***

Ortiz Tuna Filets **16 *puttanesca sauce***

Potato Croquettes **9 *smoked paprika aioli***

**COFFEE**

Espresso 3.0

Double Espresso **5**

Americano **3.5**

Cappuccino **4.0**

Macchiato **4.0**

Assorted Teas **2.5**

Chai Latte **3.5**

**CHARCUTERIE**

**Two *24* Three *34* Assorted *44***

***Mortadella 12***

***Prosciutto 12***

***Coppa 12***

***Genoa Salami 12***

***Bresaola 14***

***Rosa 12***

***Cotta 12***

***Soppressata 12***

**CHEESE**

**Two 24 Three 31 Assorted 36**

**COW *Cremeux de Bourgogne (France)* *Parmigiano Reggiano (Italy) Jersey Gouda (Netherlands)***

**SHEEP *Pecorino Farro e Birra Toscano White Truffle (Italy)***

**GOAT** *Geit Smaak (Netherlands) Moliterno Tartufo (Italy)*

**PANINI (Focaccia)**

**Prosciutto, Arugula, Parmesan, Balsamic 21**

**Housemade Fresh Mozzarella, Tomatoes, Pesto, Cotto Ham 20**

**Mortadella, Provolone, Sun Dried Tomatoes, Micro Greens 20**

**Grilled Eggplant, Zucchini, Peppers, Goat Cheese, Tomato Pesto 19**

**Salami, Prosciutto, Mozzarella, Mortadella, Arugula, Balsamic 22**

**WINE BY THE GLASS 14**

Rose ***(France)***

Chardonnay ***(Italy)***

Pinot Grigio ***(Italy)***

Sauvignon Blanc **(*France)***

Montepulciano ***(Italy)***

Cabernet Sauvignon ***(California)***

Pinot Noir ***(California)***

**BEER 8** *Changes Daily*