

SALADS

All Salads are lightly tossed in Dressing and served with Toasted Croutons on the side.

Antipasto Salad

Chopped Romaine, Italian Dried Salami, Sopressata, Asiago tossed in Aged Balsamic Vinaigrette \$9

Filet Mignon Salad

Filet, Artichokes and Shaved Aged Gouda over Chopped Romaine tossed in Balsamic Vinaigrette Dressing & drizzled with a Balsamic Reduction \$13

Sesame Encrusted Tuna Salad

Sesame Encrusted Tuna, Sliced Avocado over Arugula tossed in Ginger Dressing and Sesame Soy Sauce on the side \$12

Buffalo Chicken Salad

Sliced Buffalo Chicken, Gorgonzola Crumbles, Tomatoes and Red Onions with Blue Cheese Dressing on the side \$10

SANDWICHES

Served with your choice of Side Salad: Arugula with a Lemon Vinaigrette or Chopped Romaine with Balsamic Vinaigrette

Tastings Club

Turkey, Prosciutto, Capicola, Fresh Mozzarella and Tomato on a Toasted Ciabatta \$9

Filet Mignon Sandwich

Filet, Roasted Tomatoes, Caramelized Onions, Gorgonzola Crumbles on a French Baguette \$12

Italian Sausage Sandwich

Italian Sausage topped with Caramelized Honey/Balsamic Onions, Roasted Red Peppers, Tomato Basil Sauce and Provolone Cheese on a Toasted Ciabatta \$10

PORTOBELLO MUSHROOM ON CIABATTA

Portobello Mushroom, Tomatoes, Fresh Mozzarella and Arugula on a Toasted Ciabatta \$8

Turkey, Brie & Avocado

Turkey, Brie and Avocado on a French Baguette \$9

FLATBREAD PIZZAS

Filet Mignon Pizza

Sliced Filet, Gorgonzola Crumbles, Caramelized Onions with a Provolone/Mozzarella Blend over a Tomato Basil Sauce, drizzled with a Balsamic Reduction \$13

Goat Cheese and Fig Pizza

Prosciutto, Diced Black Mission Figs and Caramelized Honey/Balsamic Onions with Herb Goat Cheese and Toasted Walnuts \$9

Margherita Pizza

Fresh Mozzarella, Whole Leaf Basil with Provolone/Mozzarella blend over a Tomato Basil Sauce \$8

Italian Sausage Pizza

Italian Sausage, Tomatoes, Caramelized Honey/Balsamic Onions with Provolone/Mozzarella Blend over a Tomato Basil Sauce and Basil Chiffonade \$9

Chicken, Brie and Grape

Chicken, Brie and Sliced Grapes with Provolone/Mozzarella Blend over a Basil Pesto Sauce \$9

Napa Valley Pizza

Basil, Artichokes, Feta, Toasted Pine Nuts with Provolone/Mozzarella Blend over a Basil Pesto Sauce \$8

Speziato Toscano Pizza

Prosciutto, Salami & Capicola with a Provolone/Mozzarella Blend over a Tomato Basil Sauce \$9

TAPAS, DIPS AND SAMPLERS

Roasted Olives \$6

Shrimp Ceviche \$8

Filet Chimichurri \$10

French Onion Soup \$3

Red Pepper Hummus \$6

White Bean Bruschetta \$6

Tomato Basil Bruschetta \$6

Blue Cheese Kettle Chips \$5

Mesquite Roasted Potatoes \$5

Mediterranean Dip Sampler \$12

Baked Spinach and Artichoke Dip \$7

Roasted Tomatoes and Herb Goat Cheese \$8

Fresh Mozzarella and Prosciutto Crostini \$8

Prosciutto wrapped Figs with Blue Cheese and Walnut \$6

Goat Cheese and Sun-dried Tomato Crostini \$8

TASTINGS BISTRO PLATES

Jumbo Lump Crab Cakes

Drizzled with a Red Pepper Remoulade \$14

Pan Seared Petite Filets

Topped with a Red Wine Butter Reduction \$14

Pesto Stuffed Shrimp

Stuffed with a Lemon Basil Pesto & Wrapped in Prosciutto \$12

Sesame Encrusted Tuna

Pan Seared, Drizzled with Wasabi Ginger and Served with a Sesame Soy Dipping Sauce on the side \$12

Chipotle BBQ Salmon

On a Cedar Plank \$12

Chicken Picatta Skewers

Drizzled in a Herb, Lemon Caper Sauce \$11

Filet Mignon Rosemary Skewers

With Cherry Tomatoes and a Warm Blue Cheese Sauce \$12

Thai Peanut Chicken Skewers

Tossed in a Thai Peanut Sauce and topped with Toasted Peanuts \$11

Roasted Basil Portobello

Topped with Basil Tomato Sauce, Fresh Mozzarella and Pine Nuts \$10

Spicy Shrimp and Chorizo

Served with Toasted Crostini \$10

DESSERTS

Chocolate Marquis Cake

Rum Soaked Chocolate Genoise, Dark Truffle
Chocolate with Milk Chocolate Mousse \$9

Assorted Truffles

Dark & White Chocolate Truffles
in Assorted Flavors \$7

Forest Berry Tart

A Mix of Berries with a Cream Filling
in a Shortbread Crust \$8

Carrot Cake

Layered in a Cream Cheese Frosting
and Drizzled with Caramel Sauce \$9

ARTISAN CHEESE & CHARCUTERIE

- SAMPLER 8 (choose 2) - PLATE 15 (choose 4) - PLATTER 28 (choose 8)

Aged Gouda	Parmigiano-Reggiano	Huntsman
Asiago	Smoked Rambol	Jarlsberg
Brie	Wensleydale w/Cranberries	Manchego
Dubliner	Herb Goat Cheese	Maytag Blue
Gorgonzola		Stilton
St. Andre	Aged Italian Salami	Port Salut
	Sopressata	
Prosciutto de Parma	Chorizo	Black Pepper Salami

DINE-IN or CARRY OUT
LUNCH, CASUAL DINNING, LATE NIGHT

Mon.-Thurs. 11am-midnight
Fri. & Sat. 11am-1am Sun. 11am-11pm



A WINE BAR AND BISTRO

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