

Antipasti

SEASONAL : SHEEPS MILK CHEESE, FROM LOCAL BLACK SHEEP CREAMERY SERVED
WITH *BREAD AND *OLIVE OIL 9.75

GORGONZOLA DOLCE : ITALIAN BLUE, MILD, SOFT, SERVED WITH LOCAL HONEY,
*WALNUTS AND *BREAD. 10.50

PAVE D' AFFINOIS : FRENCH, TRIPPLE CREAM COWS MILK, RICH AND
DECADENT IN NATURE. SERVED WITH GRILLED *BREAD 9.75

MANCHEGO : SPANISH LA MANCHA SHEEPS MILK CHEESE, AGED 4 MONTHS WITH
A RICH TANGY FLAVOR. SERVED WITH *BREAD AND *OLIVE OIL 9.75

V - ITALIAN OLIVES SERVED WITH *BREAD AND *OLIVE OIL
CASTELVETRANO: 4.50 CERIGNOLA GREEN: 4.50 GAETA: 4.50
ASSORTMENT 9.50

WILD/SUSTAINABLY HARVESTED SMOKED ALASKAN KING SALMON WITH GRILLED
*BREAD 18.00

SALUMI SALAMI A TASTING OF 3 WITH AGED PECORINO, SERVED WITH *BREAD AND
*OLIVE OIL 12.50

GF - IT'S POSSIBLE TO SUBSTITUTE GLUTEN FREE RICE ALMOND
BREAD WITH A 2.00 CHANGE FEE, MAKING ANY OF OUR ANTIPASTI GLUTEN FREE.

ORGANIC INGREDIENTS: * VEGAN: V GLUTEN FREE: GF

Aperitivo

LILLET, PIMS, CAMPARI, APEROL, CYNAR, PUNTA MES, RICARD, PERNOD, PASTIS