



# BAR PETITE

## CHARCUTERIE BOARDS

Your Choice \$7 Each. Served With Artisan Crackers, Fig Jam, Cornichons & Mixed Nuts.

### TRUFFLED PECORINO

Italian Sheep's Milk Cheese Studded With Pieces Of Black & White Italian Truffles. Semi-Firm. 7

### SMOKED GOUDA

A Mild Yellow Cow's Milk Cheese With Smokey Undertones. 7

### MANCHEGO

Caramel & Nutty Flavor. Semi-Firm With Golden Color. 7

### BRIE

A Soft Cheese With A Fruity, Mild Nutty & Tangy Flavor. 7

### BABY GENOA SALAMI

Pork Seasoned With Garlic, Salt, Black & White Peppercorns, With Red & White Wine. 7

### PROSCIUTTO DI PARMA

Italian Dry-Cured Ham. 7

### DRIED SPICY ITALIAN SALAMI

Tuscan Specialty That Is Dry Cured & Made With Fennel Seeds & Spicy Peppers. 7

## FLATBREADS

### v ROASTED VEGETABLE FLATBREAD

Seasoned Fresh Mozzarella, Jack Cheese, Genovese Pesto, Red & Yellow Peppers, Mushrooms & Caramelized Onions. 16

### ITALIAN FLATBREAD

Fresh Mozzarella, Spicy Italian Salami, Prosciutto, Genoa Salami, Red Onion & Fresh Basil With Roasted Truffle Marinara Drizzle. 16

### SPANISH FLATBREAD

Jack Cheese, Jamón Serrano, Tomato & Arugula With Balsamic Reduction Drizzle. 16

## SALADS

### GF PETITE WEDGE SALAD

Crisp Iceberg Lettuce, Bacon, Cherry Tomatoes, Bleu Cheese Crumbles & Chopped Egg. Drizzled With House-Made Buttermilk Peppercorn Dressing 12

### GF SESAME CRUSTED AHI TUNA SALAD\*

Seared Rare, Mixed Greens, Avocado, Tomato, Pickled Ginger & Seaweed Salad. Tossed With Balsamic Vinaigrette. 17

### GF COBB SALAD

Mixed Greens, Bacon, Fresh Avocado, Chicken, Hard Boiled Egg, Gorgonzola Crumbles & Tomato. Balsamic Vinaigrette. 14

### v BLACK TRUFFLE BURRATA SALAD

Arugula, Grilled Tomato, Roasted Beets & Red Onion. Raspberry Vinaigrette. 14

## SMALL PLATES

### TRUFFLE FRIES

Fresh Herbs, Parmesan Cheese, White Truffle Oil, With House-Made Honey Mustard & Lemon Aioli Dipping Sauces. 12

### GF BACON WRAPPED APRICOTS (5)

Stuffed With Manchego Cheese, Fresh Jalapeño, Topped With Fresh Gorgonzola Crumbles & Balsamic Reduction. 15

### v SICILIAN RICE BALLS (2)

Risotto Bianco, Filled With Mozzarella Cheese & Fried. Served On Top Of Roasted Mushroom, Pepper & Onion Marinara Cream Sauce. 12

### GF FISH TACOS (2)

Fried Flounder Filet, House-Made Spicy Aioli & Sweet Chili Slaw. 14

### BANG BANG SHRIMP (5)

Crispy Fried Shrimp, House-made Spicy Aioli With French Fries & Asian Slaw. 15

### CHICKEN WINGS

Crispy Wings Tossed With House-Made Orange Glaze, Roasted Sesame Seeds & Chives. 13

### BBQ PORK SLIDERS (2)

Slow Roasted Pork Shoulder, Caramelized Onions & House-Made Country Slaw. Served With Sweet Potato Fries. 14

### BRAISED BEEF RAVIOLI (4)

Topped With House-Made Marsala & Mushroom Sauce. Topped with Toasted Rosemary & Parmesan. 16

### GF GRILLED BABY OCTOPUS

Grilled & Served Over Bed Of Mixed Baby Salad With Tomato & Red Onion. Raspberry Vinaigrette. 16

### SALMON BURGER

Grilled Wild Salmon Patty Topped With Pesto Aioli, Arugula, Red Onion & Tomato. 15

### PUB BURGER\*

Caramelized Onions, Sautéed Mushrooms & Applewood Bacon. Topped With Guinness Marinated Cheddar. Topped With House-Made Whole Grain Mustard Aioli. 15

### STEAK FRITES\*

8oz. Seared Filet Mignon With Bourbon Glazed Mushrooms & Onions. Topped With House Made Steak Butter On A Bed Of French Fries. 30

GF - Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness"

