

ALL DAY
**BRUSCHETTA
SPUNTINI
CICCETTI**

BRUSCHETTA

One \$3 | Three \$8 | Six \$16

- **Fresh Tomato (V)**- garlic, basil
- **Chickpea Puree (V)**- roasted garlic alioli, smoked paprika, parsley
- **Chicken Cordon Bleu**- diced chicken, prosciutto cotto (Italian cooked ham), fontina cream, grainy mustard
- **BBQ Pulled Pork**- buttermilk ranch, crispy onions, scallions
- **Wild Mushroom (V)**- sweet pea puree, ricotta salata, balsamic glaze

SPUNTINI

(Snacks) \$5 Each

- Paprika dusted fried chickpeas (V) (GF)**
Heirloom cherry tomatoes, red onion, mozzarella cream
- Mixed marinated olives (V) (GF)**
Crumbled goat cheese, roasted red peppers
- Cheese bites (V) (GF)**
Homemade fig marmalade, cubed manchego cheese, toasted hazelnuts
- House pickled vegetables (V) (GF)**
Cauliflower, carrots, celery and cherry peppers
- Patatine Fritte**
Homemade sea salt potato chips, espresso BBQ sauce

CICCETTI

[Chi-KE-té] (Small Plates)

- House-cut Rosemary Sea Salt French Fries (V) (GF)** 9
With your choice of dipping sauce: Homemade Ketchup, Pulled Pork Gravy or Fontina Béchamel
- Jersey Fresh Burrata Cheese (V)** 12
Broccolini, fried polenta, roasted tomato pesto, basil oil, garlic bread
- Molto Bene Wings (GF)** 10
Pork wings, homemade roasted garlic and parmesan hot sauce, homemade buttermilk ranch dressing, fennel
- Parmesan Chicken Bites** 10
Lightly floured and fried chicken, parmesan gravy
- Chorizo Fonduta** 12
Chorizo, American cheese, red and green peppers, red onions, scallions, fried tortillas
- Maccheroni e Formaggio (Mac & Cheese)** 10
Gemelli pasta, bechamel, red wine goat cheese, pancetta, bread crumbs
- Fritto Misto** 13
Lightly fried shrimp and calamari, mixed olives, sliced cherry peppers, lemon alioli
- Snack Trio (V) (GF)** 9
Olive Tapenade; Italian Style Hummus; Goat Cheese Spread; toasted flat bread & grissini
- Polpette Miste (Meatball Trio)** 9
Chicken with red pepper spread;
Beef with marinara sauce;
Arancini (riceball), prosciutto cotto, peas, parmesan cheese, pesto alioli
- Chickpea Fritters (V) (GF)** 8
Lemon yogurt sauce

PIATTO DI AFFETTATI E FORMAGGI

(Meat & Cheese Platter for Two)

17

Chef's choice of imported meats & cheeses, honey, homemade fig marmalade, flat bread, arugula, balsamic glaze