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## CHEESE TRAY | 28

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### YOUR CHOICE OF FOUR CHEESES

Served with fresh fruit, honey, mixed berry pureé, mustard, baguette slices, and crackers

HENRI HUTIN, BRIE COURONNE  
CASTELLO, DANISH FONTINA  
MITICA, THE DRUNKEN GOAT  
CASTELLO, CREAMY BLUE LOAF  
JARLSBERG, SWISS  
VELDHUIZEN, GOUDA

SARTORI, BELLAVITANO MERLOT  
KERRYGOLD, DUBLINER  
EL COTIJO, MANCHEGO  
JOSEPH HELER ROCKER, RED LEICESTER  
VELDHUIZEN, JALAPEÑO CHEDDAR

### ADDITIONS:

Charcuterie (1.5oz) | 6  
Marcona Almonds | 5  
Mediterranean Olives | 6.50

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## CHARCUTERIE TRAY | 20

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### AN ASSORTMENT OF CURED MEATS ALONGSIDE PÂTE

Served with mustard, cornichons, baguette and crackers.

### ADDITIONS:

Cheese (1.5oz) | 5  
Marcona Almonds | 5  
Mediterranean Olives | 6.50

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## SHAREABLES

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### HUMMUS TRIO | 17

Roasted Garlic, Arugula Pesto, Roasted Red Pepper served with naan and fresh veggies

### HOUSE MARINATED ARTICHOKE HEARTS | 10

Olives, garlic cloves, lemon served with naan

### TAPAS BITES | 11.50

Shaved Manchego, Parma Prosciutto, Marcona Almonds, Mediterranean Olives

### PIMENTO CROSTINI | 10

Cheddar, chipotle in adobo, pimiento

### THE FIGGY PIGGY | 10

Creamy goat cheese, fig preserves, Parma Prosciutto

### ARTICHOKE - JALAPEÑO DIP | 8

Cream cheese, artichoke, onion, jalapeño

### DOLMAS | 6

Rice stuffed grape leaves, feta, lemon

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## SOUP & SALADS

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TOMATO BASIL SOUP | 12.50

Served with Havarti grilled cheese

HOUSE SALAD | 9

Tomatoes, cucumbers, BellaVitano, croutons with house-made vinaigrette

MEDITERRANEAN PASTA SALAD | 10

Tomatoes, cucumbers, kalamata olives, pepperoncini, feta with house-made vinaigrette

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## PANINIS | 12

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OLD FASHIONED GRILLED CHEESE

Buttery croissant, Havarti, Muenster served with kettle chips

MUSHROOM

Buttery croissant, Muenster, Truffle oil tossed mushrooms served with kettle chips

HAM

Buttery croissant, Rosemary Ham, Havarti, honey-mustard served with kettle chips

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## FLATBREADS | 15

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PEPPERONI

Truffle oil, marinara, mozzarella, fresh basil

GORGONZOLA

Rosemary, fig preserves, prosciutto

CAPRESE

Tomatoes, mozzarella, fresh basil, balsamic glaze

GREEK

Marinated artichoke hearts, tomatoes, feta, pepperoncini

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## DESSERTS

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HOUSE MADE BROWNIE | 9

Rich chocolate, vanilla ice cream, caramel

AFFOGATO | 7

Vanilla ice cream, house espresso, cinnamon

SUNDAE | 6

Vanilla ice cream, caramel, chocolate, wafer cookie