

SNACKS

MIXED ITALIAN OLIVES	5
MARCONA ALMONDS , roasted & salted	6
SMOKED TROUT & CHIVE PÂTÉ with toasted Levain	14
ARUGULA SALAD with pears, toasted walnuts & blue cheese, Sherry-shallot vinaigrette	14
WHOLE BURRATA with Tuscan olive oil and Ciabatta toast	19
CHEESE PLATE Selection of 3 or 4 cheeses, with Italian orange blossom honey & baguette	17/21
CHARCUTERIE PLATE Tuscan-style salami, Spanish Serrano ham & chorizo, caper berries and baguette	14/18
PROSCUITTO, BELLWETHER RICOTTA & FIG CROSTINI	12
SARDINE CROSTINI , salted butter and pickled red onion	10
GRILLED FONTINA CHEESE SANDWICH On Pain de Mie, with house-made pickled vegetables with Serrano ham add \$3	11
ITALIAN ALMOND BISCOTTI	4.5
With a glass of Marco De Bartoli PASSITO DI PANTELLERIA "Sole d'Agosto" Sicily	14

All of our bread is supplied by Marla Bakery