



Food by the Plate



Charcuterie: Medley of freshly sliced Italian cured meats, prosciutto ham, Manchego cheese, Gorgonzola, olives & cornichons , w/crackers.

(GF available)

full plate \$14

Cheese plate: Selection of four artisan cheeses, grapes, fig spread, olives, cornichons w/crackers. (GF available)

1/2 plate \$8

Stuffed Baked Dates (GF)

Dates stuffed with herbed goat cheese wrapped with prosciutto then baked to perfection. w/ balsamic drizzle & pesto

\$8

Panini w/side salad

Hot pressed Italian style sandwich with *Pane d'Amore* organic seedy sour-dough bread. Choose from below options.

w/ Brie, fig spread, sun dried tomato & pesto

\$10

w/ Sopressata salami, Mozzarella, sundried tomato & pesto

\$12

w/ Fresh apple, Manchego cheese, pesto & prosciutto

\$12

Flatbread w/fresh green side salad (GF available add \$2)

The Genoa: pesto, pine nuts & Mozzarella. Add prosciutto \$2

\$8

La Speciale: gorgonzola, pesto, prosciutto with sliced apple or pear

\$12

Spicy Italian: pesto, sliced sopressata, mozzarella, sundried tomatoes

\$12

Salmon: locally smoked salmon, goat cheese, pesto w/ fresh dill

\$12

Apple Gorgonzola Salad (GF)

Fresh mixed greens , crumbled gorgonzola, sliced apple & candied pecans & cashews tossed with *Purple Haze* lavender dressing.

\$9

Baked Brie (GF)

Mt Townsend Cirrus double cream cheese baked into molten goodness.

Served with sliced apples.

\$10

w/ fig spread

w/pesto, & sundried tomato