# SHAREABLES

SHRIMP CEVICHE \*\*

red onion • ginger • cilantro • tortilla chips

FRIED CAULIFLOWER 10

capers • chili oil • garlic oil

TRUFFLE FRIES

shoestring fries • truffle salt • garlic aioli

MUSHROOM ARANCINI

housemade marinara

PATATAS BRAVAS 10

fried potatoes • spicy tomato sauce • garlic aioli

FRIED CALAMARI 14

house-cut calamari • marinara

SEARED BRUSSELS

brussel sprouts • sweet thai chili • candied bacon

GORGONZOLA KETTLE CHIPS

gorgonzola cream •

balsamic glaze • herbs

SAUTEED MUSHROOMS

white wine • garlic • lemon • baguette \*

HOUSE 9

mixed greens • picked vegetables • onion tomato • blue cheese • housemade buttermilk dressing

CAPRESE 9

tomato • mozzarella

basil • balsamic reduction

BEET AND GOAT CHEESE

arugla • candied pecans • lemon honey vinaigrette

MELON Y JAMON 9

minted melon • crispy prosciutto

**Local Partners:** 









# **SKEWERS**

(3 skewers; served with pita)

TRADITIONAL STEAK PINXTOS 17

spicy yogurt sauce (+1 skewer for 5)

COCONUT CURRY CHICKEN

green coconut curry sauce (+1 skewer for 3)

ANTIPASTO 11

mushroom • bell pepper • onion • tomato olives • mozzarella • arugula (+1 skewer for 3)

BACON WRAPPED SHRIMP

jalapeno cream cheese spread · chipotle BBQ (+1 skewer for 5)

# **MEAT & CHEESE**

uva BOARD 27

3 each house selected meats and cheeses

served with various accompaniments and fresh baguette \*

### BREADS & SPREADS

#### **MARGHERITA FLATBREAD \***

tomatoes • housemade marinara fresh mozzarella • basil pesto drizzle

CALABRIAN FLATBREAD \*

housemade nduja • ricotta • confit onions • arugula

FRESH SOURDOUGH with choice of spreads

> 1 spread 3 spreads 16

- evoo and balsamic reduction, herbs
- whipped ricotta, local honey, lemon zest
- pulled burrata, basil oil
- housemade nduja, chili oil
- housemade lebneh, roasted garlic, pepper
- beet and cheese