

WINE BAR

SMALL BITES | DINE-IN ONLY | TUESDAY-SATURDAY 11AM-8PM

* SUGGESTED PAIRING

BREAD & OLIVES | *PROSECCO

PANEL, PITTED MIX VEGAN 3.00

ARANCINI | *CHIANTI

TRUFFLE OR 3 CHEESE | ROMESCO V GF 4.00 | *CHIANTI

CHARCUTERIE | *VENETIAN SPRITZ

ROSETTE DE LYON, CACCIATORINI, FINOCHIETTA, MOLITERNO TARTUFO, BRIE,
WEEKLY CHEESE SELECTION, HONEY COMB, CAPER BERRY, MUSTARD 10.00

OYSTERS | *PROSECCO

DAILY SELECTION, TARRAGON OIL, CHAMPAGNE MIGNONETTE GF 3.00

ROASTED ARTICHOKE HEARTS | *SAUVIGNON BLANC

BREADCRUMB GREMOLATA VEGAN GF 6.00

SALMON SALAD CROSTINI | *CHARDONNAY

KING SALMON, CAPERS, CREME FRAICHE 7.00

BRUSCHETTA CROSTINI | *PINOT NOIR

TOMATO, ONION, GARLIC, BASIL VEGAN 4.00

STEAK CROSTINI | *CABERNET

FLANK STEAK, HORSERADISH CREMA, CIPOLLINI ONION 7.00

ROASTED SHRIMP | *PROSECCO

ANCHOVY BUTTER 8.00

FENNEL SALAD | *PINOT GRIGIO

ORANGE, FENNEL, PROSECCO VINAIGRETTE, MALDON SEA SALT VEGAN 4.00

BROCCOLI RABE | *PINOT GRIGIO

GARLIC, EVOO VEGAN GF 6.00

CHICKEN CUTLET | *SAUVIGNON BLANC

LEMON, MALDON SEA SALT GF 6.00

SPAGHETTI & CRAB | *CHIANTI

POMODORO, ROASTED GARLIC, PEPPERONCINI 12.00

LINGUINI BOLOGNESE | *CABERNET

PECORINO, BASIL 12.00

RAVIOLI | *SAUVIGNON BLANC

BUTTER, PECORINO, BLACK PEPPER V 8.00

CAULIFLOWER GNOCCHI | *CHARDONNAY

CARAMELIZED ONIONS, FAVA BEAN, PROSCIUTTO, COGNAC CREAM GF 9.00

WINE \$6 3oz. - \$9 5oz. - \$35 BOTTLE

PINOT GRIGIO | SAUVIGNON BLANC | CHARDONNAY

CHIANTI | CABERNET | PINOT NOIR

PROSECCO

SPRITZERS \$10

VENETIAN | APEROL

BEER

DUVEL 7.00 | STELLA ARTOIS 4.00

AMSTEL LIGHT 4.00

HEINEKEN 0% NON-ALCOHOLIC 4.00