

TAPAS & SMALL PLATES

CAPRICE TOAST BITES- \$13

TOASTED CIABATTA BREAD IN OLIVE OIL TOPPED WITH TOMATO, OLIVE OIL, GARLIC, FRESH BASIL, GRATED PARMIGIANO REGIANITO, BALSAMIC VINEGAR, AND FRESH MOZZARELLA CHEESE, DRIZZLED IN BALSAMIC GLAZE.

GAMBAS AL AJILLO-\$17 GF

SEVEN JUMBO SHRIMP SAUTEED IN OLIVE OIL, GARLIC, RED PEPPER FLAKES, THYME, WHITE WINE, LEMON JUICE, ROSEMARY SALT, PAPRIKA. SERVED WITH TOASTED CIABATTA AND GARNISHED WITH FRESH PARSLEY.

ARRINCINI- \$16

TWO FRIED RISOTTO BALLS STUFFED WITH SMOCK GOUDA PARMESAN MOZZARELLA AND BREADED IN AN ITALIAN SEASONING PANKO. SERVED ON A BED OF MARINARA SAUCE, ARUGULA, BALSAMIC GLAZE AND PESTO OIL.

FRIED GREEN TOMATOES-\$16

SLIGHTLY BATTERED GREEN TOMATOES FRIED AND SERVED WITH CARAMELIZED APPLEWOOD BACON, BOURBON GRILLED ONIONS AND A GOAT CHEESE, SIRACHA CRèME FRESH SAUCE.

SMOKED SALMON CARPACCIO- \$19 GF

SMOKED SALMON, CHERRY CAPERS, RED ONIONS, RADISH, LEMON ZEST, PAPRIKA, DILL CREAM, TOASTED CIABATTA BREAD.

PICANAH BITE- \$16*

2 PIECES OF CAP SIRLOIN GRILLED, SLICED AND TOPPED ON A GARLIC CIABATTA BREAD WITH A HORSERADISH CRÈME FRESH SAUCE.

LAMB CHOPS-\$23 *

FOUR LAMB CHOPS COOKED TO TEMP, TOPPED WITH DIJON AND CHIVES SERVED WITH A SIDE OF TZATZIKI.

CHEESE STUFFED PIQUILLO PEPPERS \$17

4 PIECES OF FIRE ROASTED PIQUILLO PEPPERS, STUFFED WITH A BREADED FRIED LOCAL GOAT CHEESE, DRIZZLED WITH A HONEY, SAGE, LEMON SAUCE.

CHEESEBOARD FOR ONE OR TWO GF

CHEF'S CHOICE OF 3 OR 4 CHEESES, 2 OR 3 CHARCUTERIE MEATS, ACCOMPANIED WITH SEASONAL SIDES, SERVED WITH TOASTED CIABATTA BREAD. One \$22, Two \$34

VEGETARIAN OPTION $^{\bigcirc}$

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE INLLESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.