

MENU



HAPPY HOUR- T|W|F|S
\$4 OFF APPS | \$7 WINE

SHAREABLES

CELLAR BOARD| 24



Italian meats, fresh Giardiniera, choice of two cheeses (Gouda, cheddar, Manchego, Brie, Havarti, Bleu), homemade pimento cheese, spiced nuts, grapes, dried fruit, seasonal jam, & assorted cracker.

MARINATED OLIVES| 5

Olive medley in herbed olive oil

BREAD BASKET| 6

Locally baked sourdough and focaccia with salted butter

GOUDA DIP| 11



Smoked gouda topped with paprika. Served with bread and pita
Wine Pairing| Tempranillo

CEVICHE GUACAMOLE | 14

Creamy avocados, cumin, cilantro, and lime. Topped with traditional shrimp ceviche. Served with tortilla chips

Wine Pairing| Albarino

MEDITERRANEAN DIP| 13

Blended red pepper hummus, Greek yogurt, and pesto topped with feta and Balsamic reduction. Served with pita and veggie Crudite'

Wine Pairing| Prosecco or Barbera

BURRATA| 13



Creamy Italian burrata, basil pesto, prosciutto, Beefsteak tomatoes.

Served with crostini

Wine Pairing| Lambrusco or Dry Riesling

ITALIAN MEATBALLS| 13



Beef and pork with herbs, marinara, and Parmesan.

Wine Pairing| Barbera or Cote Du Rhone

SPRING BAKED BRIE EN CROUTE | 15

French Brie baked in a puff pastry with honey-balsamic strawberry sauce and sliced almonds.

Served with crostini

Wine Pairing| Pinotage or Albarino'

CELLAR BRUSSELS| 10



Honey-roasted sprouts with bacon, feta, and balsamic-dijon sauce

Wine Pairing| Red Zinfandel



PLATES

CHOPPED ROMAINE SALAD| 11

Romaine lettuce, bacon, tomato, onion, carrot, creamy herb dressing

Add steak tips \$9 | Add Salmon \$10| Chicken \$7| Shrimp \$8

Wine Pairing| Pinotage or White Malbec

CELLAR SLIDER| 6

Seasoned beef with Moroccan tomato jam, Boursin cheese, and crispy bacon on a brioche bun

Wine Pairing| Tuscan Red

SUMMER LEMON PASTA| 14

Italian pasta with zucchini and tomatoes in a creamy lemon sauce

Add Salmon \$10| Chicken \$7| Shrimp \$8

Wine Pairing: Prosecco or Chardonnay

SEAFOOD RAVIOLI| 18

Lobster and shrimp stuffed ravioli in a rich pistachio cream sauce. Served with a toasted baguette

Wine Pairing: Sauvignon Blanc or Pinot Grigio

RADIATORE ALLA VODKA | 15

Short ruffled pasta in our smooth and velvety tomato cream sauce. Topped with house-made herbed ricotta

Add steak tips \$9 | Add Salmon \$10| Chicken \$7| Shrimp \$8

Wine Pairing: Sangiovese

STEAK MEDALLIONS| 24

Seared steak medallions with Ricotta whipped potatoes and demi-glace sauce |GF|

Wine Pairing: Cabernet Sauvignon or Barbera

ASIAN SALMON| 23

Seared salmon with cabbage, bell pepper, carrot, onion with house-made teriyaki sauce |GF|

Wine Pairing: Sauvignon Blanc

SIDES

PICO SALAD| 5

Seasonal greens, tomato, balsamic dressing.

ROASTED BRUSSELS| 4

CRISPY ROASTED POTATOES| 4

WHIPPED POTATOES WITH RICOTTA| 5

PARMESAN RISOTTO| 6

ADD-ONS

SALMON | 10

CHICKEN | 7

SHRIMP | 8

GARLIC SEARED STEAK TIPS | 9