

MENU



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

SHAREABLES

CELLAR BOARD| 24

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

MINI BOARD| 14

Choice of one meat (Genoa Salami or hot Soppressata) and one cheese

MARINATED OLIVES| 5

Olive medley in herbed olive oil

BREAD BASKET| 6

Locally baked bread with salted butter

GOUDA DIP| 12

Smoked gouda topped with paprika. Served with bread and pita

Wine Pairing| Tempranillo

GRUYERE FONDUE| 16

Garlic Gruyere served with sausage, Brussels sprouts, garlic croutons, & roasted potatoes.

Wine Pairing| Pinotage

BURRATA| 14

Creamy Italian burrata, basil pesto, prosciutto, baby tomatoes. Served with crostini

Wine Pairing| Chardonnay or Riesling

ITALIAN MEATBALLS| 14

Beef and pork with herbs, marinara, and Parmesan.

Wine Pairing| Barbera or Merlot

BAKED BRIE EN CROUTE | 17

French Brie baked in a puff pastry with cherry-caramel sauce, candied pecans, and served with crostini

Wine Pairing| Pinotage or Albarino'

SHRIMP SCAMPI BREAD BOWL| 15

Sauteed shrimp, garlic, butter, white wine, lemon, and herbs in a sourdough bread bowl

Make it a pasta | 15

Wine Pairing: Pinot Noir, Rose



PLATES

CHOPPED ROMAINE SALAD| 11

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

Add steak tips \$10 | Add Salmon \$11| Chicken \$8| Shrimp \$9

Wine Pairing| Pinotage or White Malbec

FALL SLIDER| 6

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

Wine Pairing| Italian Red

CELLAR CURRY PASTA| 14

Spaghetti with tomato, bell pepper, and onion in a creamy masala sauce.

Add Salmon \$11| Chicken \$8| Shrimp \$9

Wine Pairing: French Sauvignon Blanc

SEAFOOD RAVIOLI| 19

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

Wine Pairing: Sauvignon Blanc or Pinot Grigio

BAKED MAC AND CHEESE| 14

Shells in a decadent cheese sauce topped with baked bread crumbs

Wine Pairing: Cabernet Sauvignon or Barbera

STEAK MEDALLIONS| 24

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

Wine Pairing: Cabernet Sauvignon or Barbera

LEMON SALMON| 24

Pan seared salmon with lemon-pea risotto and dill creme' fraiche. |GF|

Wine Pairing: Albarino' or Rose'

SIDES

PICO SALAD| 6

Seasonal greens, tomato, balsamic dressing.

Roasted brussels| 5

Crispy roasted potatoes| 5

Whipped potatoes with ricotta| 5

Risotto| 8

Small Mac | 7

ADD-ONS

Salmon | 11

Chicken | 8

Shrimp | 9

Garlic seared steak tips |10