

FOOD

MEATS & CHEESE

CHARCUTERIE BOARD

Prosciutto, Coppa, Salami, Pancetta

\$16

SPECIALTY CHEESES

Fresh mozzarella, Gorgonzola, Fontina, Parmesan

\$16

VEGGIES

\$7

MIXED OLIVES

FRIED GREEN BEANS

Parmesan

ROASTED CAULIFLOWER

Citrus Gremolata

BROCCOLI

Garlic and Olive Oil

BRUSSEL SPROUTS

Pecorino and Fontina

RED AND YELLOW BEETS

Mustard Vinaigrette

SALADS

\$10

MIXED GREENS

Pine Nuts, Olives and Currants

ARUGULA

Radicchio and Endive

Kale

Grapefruit, Avocado and Grilled Croutons

PIZZA

CHEESE

\$10

DOUBLE PEPPERONI

\$14

ROAST TOMATO AND FRESH MOZZARELLA

\$11

ARUGULA, SMOKED PROSCIUTTO AND SHAVED PARMESAN

\$13

GORGONZOLA, ZUCCHINI AND ARTICHOKE HEARTS

\$13

PORCINI MUSHROOM AND CHIVE

\$12

OLIVE, SHAVED FENNEL AND SALAMI SPREAD

\$14

DRINKS

TAP BEER

\$5 Glass

Concrete Beach Stilt

Lagunitas IPA

Stella Artois

Lefte Blonde

TAP WINE

\$7 Glass

Estancia Pinot Grigio

Nobilo Sauvignon Blanc

MORE

Fiji (500ml)

\$4

Pellegrino (500ml)

\$4

Lemonade

\$3

Ice Tea

\$3

Illy Espresso

\$5

Illy Coffee

\$3

COCKTAILS

\$9 Any

Portico Spritz

Rose Sangria

Americano

Red Sangria

Spritz 56