

## **Maple**

### **Appetizers**

House-marinated olives

Antipasti platter (with or without charcuterie)

**Bruschetta** – 2 for \$5.50, 4 for \$10 (mix and match)

Mascarpone, fennel fronds, salmon roe

Prosciutto, gorgonzola, fig spread

Asparagus, shaved parmesan, truffle oil

Roasted garlic, arugula, olive oil

White anchovy, cannellini beans

Caponata, goat cheese

### **Salads**

Fennel, arugula, orange, grapefruit, shaved parmesan, citrus vinaigrette, fleur de sel

Mixed greens, dried cherries, gorgonzola, prosciutto, toasted walnuts, balsamic vinaigrette

Mixed greens with cherry tomato, vinaigrette

### **Panini**

*All served with choice of cannellini bean salad or mixed greens*

Roasted fennel, fontina, arugula, aioli

Short ribs, fontina, pickled red onion

Prosciutto, mozzarella, roasted red peppers

Mozzarella, basil pesto, roasted red peppers

Mortadella, fontina, caramelized onions, horseradish sauce

Three-cheese with arugula pesto and toasted walnuts

**Pasta Specials (rotating)**

Tagliatelli with lamb ragu

Linguine alla puttanesca

House-made gnocchi with pesto

**Dessert**

Nutella panino with smashed banana and toasted hazelnuts

Make it a la mode

Chocolate tart with salted bourbon-caramel and chocolate ganache

Selection of gelato