

## NIBBLES

**RUSSET POTATO CHIPS 6**  
BLUE CHEESE FONDUE, SCALLIONS

**JASMINE RICE BALLS 6**  
COCONUT SHAVINGS, RED CURRY SAUCE

**CRISPY SHRIMP SPRING ROLLS 7.5**  
SESAME GINGER EMULSION

**SPINACH, ARTICHOKE & ROASTED TOMATO DIP 7.5**  
SERVED WITH TOASTED PITA

## WOOD-FIRED PIZZAS

ALL PIZZAS ARE BAKED IN OUR AUTHENTIC ROSITO  
BISANI WOOD-BURNING OVEN FROM NAPLES.

### TRADITIONAL

<b>MARGHERITA</b>	MOZZARELLA, DICED TOMATO, FRESH BASIL	<b>9/13</b>
<b>PEPPERONI</b>	RED SAUCE, MOZZARELLA, PARMESAN	<b>9.5/14</b>
<b>SALSICCIA</b>	PORK SAUSAGE, BROCCOLI RAAB, CARAMELIZED ONION	<b>9.5/14</b>
<b>PUTTANESCA</b>	ROASTED PEPPERS, ANCHOVIES, SICILIAN OLIVES, CAPERS	<b>10/15</b>

### CONTEMPORARY

<b>ALSATIAN</b>	CRÈME FRAICHE, BACON, CARAMELIZED ONION	<b>9.5/14</b>
<b>PESTO</b>	CHICKEN CONFIT, SPINACH, TOMATOES, MUSHROOMS	<b>10/15</b>
<b>BIANCO</b>	FENNEL, BRIE, APPLE, CARAMELIZED ONION	<b>9.5/14</b>
<b>MUSHROOM</b>	CRIMINI MUSHROOMS, TRUFFLE OIL, GOAT CHEESE	<b>10/15</b>
<b>COQ AU VIN</b>	BRAISED CHICKEN, BACON, MUSHROOMS, GRUYÈRE	<b>10/15</b>

**PIES ARE PORTIONED INDIVIDUAL/REGULAR**

## SLIDERS

2 OR 3 TO AN ORDER, SERVED WITH RUSSET POTATO CHIPS

**GRILLED ANGUS BEEF 10/14**  
CARAMELIZED ONIONS, DIJON MUSTARD, GRUYÈRE

**BRINED AND FRIED CHICKEN 9/13**  
DIJONNAISE, PIQUILLO PEPPERS, ARUGULA

**HOUSEMADE PORK SAUSAGE 10/14**  
APPLE-FENNEL SLAW, HERB PESTO

**SLIDER TRIO 14**

# PLATES

## ARUGULA & FENNEL SALAD 7

GRAPES, BOUCHERON GOAT CHEESE, WALNUTS, VERJUS  
HEIDLER, GRÜNER VELTLINER, LÖSS, KAMPTAL, '10 \$5/\$10

## WATERCRESS AND ROMAINE SALAD 8

GORGONZOLA PANINI, MARCONA ALMONDS, CRANBERRY VINAIGRETTE  
COLTERENZIO, SCHIAVA, ALTO ADIGE, ITALY, '10 \$4.5/\$9

## MEPKIN ABBEY MUSHROOMS 11

MUSHROOM COULIS, CRISPY POACHED EGG, BUERRE ROUGE  
PINOT NOIR FLIGHT \$15

## AHI TUNA CRUDO 11

TANGERINE SUPREME, ARUGULA, SOURDOUGH CROUTON  
LUCIEN ALBRECHT, BRUT ROSÉ, CRÉMANT D'ALSACE, NV \$11

## SEARED SEA SCALLOPS 13

CELERIC REMOULADE, ASIAN PEAR, POPPED CAPERS  
KUENTZ-BAS, RIESLING, ALSACE, '08 \$4.5/\$9

## BLACK MUSSELS 9.5

FENNEL, SAFFRON, CHORIZO  
MOVIA, TOCAI, 'QUATTRO MANI', SLOVENIA, '08 \$4/\$8

## ROULADE OF CHICKEN 10

PORK, CABBAGE, PASTA DUMPLING, HERB COULIS  
GAMAY FLIGHT \$13

## CHARGUTERIE PLATE 10

DAILY ASSORTMENT, TRADITIONAL GARNISHES, CROSTINI  
JAGDSCHLOSS, RIESLING BRUT, RHEINGAU, GERMANY, '08 \$8

## PAN SEARED FLAT IRON STEAK 15

ROASTED ROOT VEGETABLES, BRAISED SHALLOT RAGOUT  
CHÂTEAU MUSAR, 'JEUNE', BEKAA VALLEY, LEBANON, '09 \$4/\$8

## DARJEELING TEA MARINATED DUCK BREAST 13

WILTED BROCCOLI RABE, CIPPOLINI ONIONS, SPICED DUCK JUS  
VESTINI, CAMPAGNANO, 'KAJANERO', CAMPANIA, IT, '07 \$4/\$8

ALL PLATES ARE DESIGNED TO BE SHARED & WILL BE  
SERVED CONTINUOUSLY THROUGHOUT THE MEAL