

# *Bar Menu*

House cured Sevilla Olives  
\$5

Toasted & spiced Marcona  
almonds  
\$4

Truffle-Parmigiano Fries  
\$8

Calabrian chili & beer-  
battered cauliflower Florets  
with smokey paprika-saffron  
aioli  
\$8

Basil pesto arancini with  
molten Burrata centers and  
salsa de pomodoro  
\$8

Pesce Crudo  
Market fresh raw selection  
from the Sea...  
A.Q.

Fritto of Arborio rice-  
floured Monterey calamari,  
aioli nero  
\$10

Salsa di Parmigiano with  
crostini  
\$12

" Pasta fritta " with house  
cured prosciutto  
\$9

Chicken wings with  
Sauvignon Blanc agrodolce  
\$9