

LIGHT FARE MENU

AN ASSORTMENT OF TANGY MOUNTAIN CHEESES \$11.

Served with a toasted hazelnut “butter” & heirloom apple compote

PECORINO *GINEPRO & BALSAMICO* \$11.

New crop bosc pears poached in their own liquor, scented with star anise & drizzled with chestnut honey

**FRENCH BLUE D’AUVERGNE & ITALIAN GORGONZOLA
“CREMOSA” \$11.**

With a tart cherry & Pinot Noir preserve accented by cocoa nibs, walnut and cracked black pepper short bread

ASSORTMENT OF ARTISANAL CHARCUTERIE AND SALUMI \$11.

Served with house-marinated olives

SANDWICHES ON FRESHLY BAKED BREAD \$10.

- Slow baked salame rosa with a Spanish olive & fennel tapenade, preserved tomato aioli on a rustic levain bread
- Rustic Italian salami “finocchiona” with a grape must mustard herbed aioli and shaved pecorino

SIDES:

- Ponzi Wine Bar house-marinated Italian olives - \$3.
- Bread, red ridge farms extra virgin olive oil, sea salt & cracked pepper - \$5.

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