



LITE BITES TO SHARE

Burrata 19

fresh mozzarella, peeled tomato,
olive oil, aged sherry, sea salt

Prosciutto Di Danielle 15

24-month cure, fresh pear

Smoked Duck 14

cured in-house, quince-pineapple purée

SUPPLEMENTS

Jamón Ibérico 30

**Giusti Modena 100-Year-Old
Balsamic 40**

CHEESE

served with bread crisps and crackers
\$8 each

Goat Cheese

tomato-balsamic jam

House-Made Ricotta

truffle honey, cracked black pepper

Reggiano Parmesan

tomato-red pepper preserves

Manchego 12 Months Aged

apricot-peach jam

Mimolette Aged Gouda

toasted walnuts

Truffle Pecorino

fig-cranberry compote

Cambazola Black Label

salted Marcona almonds