

tapas feature menu

romesco dip | 7

roasted red pepper and tomato dip with herbed roman flatbread

beef tenderloin | 7

seared filet mignon and caramelized onions on crostini with manchego cheese and balsamic reduction

pork carnitas | 4

four fried corn tortillas topped with marinated pulled pork, spanish chorizo, goat cheese, and avacado puree with red chili and adobo alfredo sauces

stuffed figs | 4

bacon-wrapped figs stuffed with chorizo sausage and glazed with a red wine-maple reduction

fire roasted mushrooms | 3

italian sausage and dolce gorgonzola stuffed mushrooms with red pepper coulis

crab & shrimp flatbread | 10

lump crab and sauteed shrimp with pesto sauce, parmesan cheese, and a drizzle of lemon butter on wood fired flatbread

arancini (little oranges) | 3

risotto rice balls stuffed with fontina cheese then breaded and fried. served with marinara and shaved parmesan

grilled jalapenos | 3

stuffed with pepperjack cheese, rice, and diced cranberries with a yellow curry drizzle

house-made desserts:

amaretto toffee cake | 7

cannoli | 4

kahlua tirimisu | 6

limoncello cake | 6