

VINO BISTRO

TAPAS

SERVED WITH FRESH MADE BREAD AND OLIVE OIL

VEGETARIAN

Warm Roasted Olives \$8

Assorted olives roasted with orange zest, garlic, toasted fennel seeds, thyme leaves, red pepper

Spicy Guacamole \$8

Pureed fresh avocados with lime and tostitos

Tomatoes Provençale \$10

Tomatoes filled with olives, eggplant and bread on paprika sauce.

Parmesan Risotto \$10

with powder of Porcini mushrooms and oregano

Charred Shishido Peppers \$10

Served with sea salt, lemon and garlic aioli

Eggplant Caprese \$8

Fresh eggplant rounds stacked with mozzarella and truffle oil

INSALATA

Caesar \$10

With polenta croutons and creamy anchovy dressing and shaved parmesan

Spinach Salad \$10

Served with red onions, marinated anchovies and lemon dressing

Mixed Salad \$10

With nuts, cherry tomatoes, tuna and mozzarella with balsamic vinaigrette

CARNE

Soy Glazed Chicken Yakitori \$12

Bite-sized pieces of chicken marinated in soy and served on skewers

Pork Sticks 14

Served with green peppers, potatoes and basil sauce.

Carpaccio of Beef \$16

Vanilla aromatized with mixed fruit and lemon emulsion

Albondigas Pomodoro \$12

Bison meatballs on bed of tangy tomato sauce topped with manchego

Pollo Palermo \$15

Chicken and spicy sausage roasted with potatoes, rosemary and smoky paprika garlic and vinegar

DULCE FLIGHTS

Mini house made dessert cups (3): \$6.50

Crème Puffs

Chocolate

Tiramisu

Crème Brulé

Chef's special



CHARCUTERIE

Build your own \$6 each minimum 3 items

served with fresh bread, stone ground mustard,
cornichons, honey & fruit

MEATS

Italian Prosciutto

Hot Sopresata

Hot Capicola

Bresaola

Italian Mortadella

CHEESES

Goat Cheese

Asiago

Gruyere

Sheep Cheese with Rosemary

Fontina

Edam

Pecorino with Truffles

Pecorino with Pistachios