

# **Housemade Spelt Panfocaccia (V)**

Confit capsicum, onion & garlic butter

## Charcuterie plate (GF)

Prosciutto San Danielle , Mortadella, Sopressa Fennel salami with House Pickled Balsamic Onions and marinated olives

# Vannella Burrata with Roasted Pumpkin (V, GF)

Creamy burrata with roasted honey pumpkin, brown butter, and toasted pine nuts.

#### Polenta Fritti e Gorgonzola (V)

Crispy polenta fritters paired with a creamy gorgonzola sauce and sweet-sour pickled grapes

Sicilian Anchovy & Confit Cherry Tomato Crostini anchovy fillets served on top toasted ciabatta, paired with slow-cooked confit cherry tomatoes in olive oil and garlic.

#### **Italian Spring Roll**

Crispy fried rolls stuffed with minced beef, Roma tomato, and onion, infused with a smoky aroma, served with pesto mayonnaise.