

## AFTERNOON PLATES

### **Manchego and Quince**

Sliced Spanish Manchego with  
Quince Strips and Water Crackers  
10

### **Charcuterie Plate**

Coppacolla, Sopresatta, Pepperoncini,  
Calamata Olives, Manchego, Mozzarella  
8

### **Olive Fritte**

Fried Spanish Olives with Garlic  
and California Almonds  
7

### **Beef Carpaccio**

Thin Slices with Creole Aoli  
Arugula and Shaved Reggiano Parmesan  
8

### **Foccacia Pugliese**

A Demi Loaf of Daily Potato Foccacia  
with Fresh Mozzarella and Olive Oil  
7

### **Bruschetta**

Toasted rounds with San Marzano Tomatoes, Garlic,  
Fresh Oregano, Kalamata Olives,  
and Peccorino Romano  
6

### **Caprese**

Fior di Latte Mozzarella, Tomato,  
Basil Oil  
10

### **Mozzarella en Carozza**

Hand Breaded Fried Wedges  
with Marinara  
8

### **Onion Soup a la Gratinée**

Classic French method with Gruyère  
6

## LIBATIONS

### **Limonata**

Effervescent Mix of Fresh Basil, Sliced Lemons  
Muddled with Caster's Sugar, and Vodka  
Topped with a splash of Sparkling water  
8

### **St. Germain Cocktail**

Prosecco St. Germain and a splash of Soda  
8

### **Pimms Cup**

Pimms No1 with Ginger Ale and Cucumber Wedge  
7

### **Ozio Martini**

Hendricks Gin served neat with splash of Prosecco  
9