

### SMALL BITES

Castrelvano Olives with orange zest

Spiced almonds or nuts

Roasted chickpeas seasoned

Chorizo and manchego

prosciutto and burrata

cantaloupe with prosciutto jalapeños and balsamic reduction

whipped feta with honey, black pepper, micro greens

Crudite with hummus

Spicy Cucumbers

### MEAT & CHEESE BOARDS

Spanish Board - manchego, mahon, tetilla, cabrales, jamón iberico or serrano, chorizo, sobrasada, marcona almonds (spiced?), membrillo, manzanillo olives, pickled carrots, cauliflower, crostini, crackers

French board - brie, mimolette, comte, chevre, roquefort, munster, saucisson sec, pork rillete, copa de corse, jambon de bayonne, fig spread, grapes, honey, cornichons, dijon mustard, pickled veggies, crostini, crackers

Italian board - burrata/mozzarella, pecorino, fontina, tallegio, asiago, prosciutto, soppressata, bresaola, finnochiona, castelvetro olives, mostarda, roasted peppers, pickled artichokes, crostini, crackers

### SALADS

Caesar

Mixed Greens

Seasonal (corn, watermelon, bean, quinoa)

### SAMMIES

Ham and cheese and butter

Italian sandwich

bocadillo (chrissy teigen) jamon and manchego, garlic, tomatoes, garlic aioli or sliced pork loin

3 cheese Grilled cheese with tomato

### ENTREES

mussels?

Spanish - smoke paprika, tomato, saffron, garlic, onion maybe chorizo

french - white wine, cream, parsley, butter, shallots

Pasta

Pistou?

Cream sauce with peas and crispy prosciutto

bolognese

all'amatriciano

Creamy Polenta and Ragu of the Day

Roasted Chicken of the day

Porchetta