

# MENU

## WINE SHOP CHARCUTERIE BOARD 38

cured wagyu beef, sopressata, artisanal cheese,  
marinated olives, jam, crostinis  
sub gluten free crackers 3

## MUSHROOM TOM KHA (V,DF) 18

aromatic thai coconut broth, jalapeño, fresh herbs,  
pistachio crunch

## AGNOLOTTI 19

spicy italian sausage, pancetta, sun-dried tomato  
pesto cream

## HALLOUMI (V,GF) 18

pan seared cyprus cheese, roasted tomato, cucumber,  
lemon yogurt, pineapple-pepperoncini salsa

## KOREAN PANCAKE (DF,V) 20

cabbage, island kimchi, soy dipping sauce

## GNOCCHI A LA VODKA (V) 28

ricotta gnocchi, san marzano tomato-cream sauce,  
parmigiano reggiano

## THAI CURRY (DF) 28

red curry coconut broth, slow-roasted pork,  
candied peanut, cilantro  
\* broth contains shellfish\*

## POT DU CREME (GF) 14

dark chocolate, grand marnier whipped cream, sea salt

# WEEKEND BAR SNACKS

WINE SHOP CHARCUTERIE BOARD 38  
prosciutto, salami, artisanal cheese,  
marinated olives, jam, crostinis  
sub gluten free crackers 3

OLIVES (GF V) 6  
mixed marinated olives

MARCONA ALMONDS 9  
truffle oil, salted

FOCACCIA & OIL 9  
angela's focaccia with herb oil

LEMON TART 9  
angela's lemon tart, whipped cream

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS\*