

FROM THE KITCHEN

A SMALL, CURATED MENU DESIGNED FOR SHARING OR SNACKING

WS SNACK PLATE 25

serrano Ham, manchego, artisanal Jam
cornichons, SWEET DROP PEPPERS, CRACKERS
SUB GLUTEN-FREE CRACKERS +3

MARINATED OLIVES (GF,DF,V) 8

BREAD + OLIVE OIL DIP (V) 10

WARM LOCAL FOCACCIA, SUN-DRIED TOMATO, GRATED PARMIGIANO, BALSAMIC
ADD BURRATA +15

CHIPS & DIP (V,GF) 12

SOUR CREAM + ONION DIP, SEA SALT POTATO CHIPS

SHRIMP CEVICHE (GF,DF) 24

PASSIONFRUIT, GUACAMOLE, RED ONION, JALAPEÑO, CILANTRO, SERVED WITH TORTILLA CHIPS

MORTADELLA 21

THINLY SLICED, PISTACHIO PESTO, PARMIGIANO REGGIANO, WARM LOCAL FOCACCIA

*SPAGHETTI 25

ROASTED B&E CURRY CHICKEN RAGÚ, PANCETTA, ROASTED ZUCCHINI, TOASTED BREADCRUMBS

*LIMITED AVAILABILITY, *CONTAINS SHELLFISH

GNOCCHI ALLA VODKA (V,GF) 22

HOUSE-MADE RICOTTA GNOCCHI, SAN MARZANO TOMATO CREAM SAUCE, BASIL,
PARMIGIANO REGGIANO
ADD BURRATA +15

V-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE

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

PLEASE ADVISE YOUR SERVER OF ANY DIETRARY RESTRICTIONS OR FOOD ALLERGIES