

## CHEESE & SALAMI BOARDS

**Gourmet Cheese Board**  
chefs choice, selection changes regularly. includes crackers, house made bread, mixed nuts and rasins

**3 choices- 13**  
**5 choices- 18**

**Charcuterie Board \$16**  
revilla chorizo, buon gusto wine salami, finochiona, sopresata. includes house made bread, whole grain mustard, mixed nuts.

**Salami & Cheese Board \$24**  
chefs choice, three cheeses and three meats

## SNACKS + SIDES

(Selection may vary nightly)

**House Bread & Burrata 10**  
house baked bread, pesto, roasted tomato, cucumber

**Oven Charred Spicy Cauliflower 9**  
tri color cauliflower, parmesan, garlic, calabrian chili oil

**Frites With Three Dips 6**  
truffle ketchup, ketchup, spicy aioli

**Oven Blackened Brussels Sprouts 10**  
house pancetta, garlic, olive oil, balsamic reduction

**Olives 6**  
blend of 8 olives.

## SEASONAL PLATES

\*Check Board For Daily Specials

## BRUSCHETTA

**Fig & Date 12**  
whipped goat cheese, fig jam, dates, balsamic reduction

**Traditional 12**  
grape tomatoes, basil, garlic, olive oil, balsamic reduction

**Daily Special 12**  
See our chalkboard

\*each order is 3 piece  
\*individual slices \$5

## SMALL PLATES

**Short Rib Tacos 13**  
guacamole, pickled red onions, cotija cheese, cilantro

**Oven Roasted Meatballs 12**  
wood fired meatballs, red wine tomato sauce, mozzarella, parmesan, house bread

**Mushroom Risotto 14**  
porcini, shiitake, crimini, bunapi, aged parmesan \*Add Truffle Butter \$3

**Fish Tacos 12**  
mahi mahi, guacamole, cabbage, cilantro cream

**Wings 10**  
sriracha honey sauce, house ranch

## GREENS

**House Salad 7**  
romaine, red wine vinaigrette, tomato, carrot, cucumber, red onion, croutons

**Chopped Salad (For 2) 16**  
chicken, red wine vinaigrette, salami, provolone, grape tomato, red onion, croutons

**Baby Kale Salad 11**  
baby kale, asian pear, chevre, pistachio, sherry vinaigrette

**Panzanella 13**  
Roma and roasted cherry tomato, basil, cucumber, crouton, house made mozzarella, olive oil & lemon

## LARGE PLATES

**Wine Gallery Burger 16**  
1/2 lbs beef patty, smoked cheddar, balsamic roasted onions, ketchup, mayo, arugula, pretzel bun & frites

**Seared Scallops 19**  
cauliflower puree, butternut squash caponata, wild boar pancetta

**Steak Frites 25**  
12oz prime flat iron, herbed frites, demi glace

**Prime Pork Chop 24**  
polenta, seasonal vegetable, pomegranate molasses

**Oven Roasted Chicken 22**  
jidori chicken breast, brussels sprout pesto, farro, white balsamic

## WOOD FIRE PIZZAS

**Margherita 13**  
house made mozzarella, tomato sauce, basil, tomato, olive oil

**Four Cheese 14**  
house made mozzarella, tomato sauce, parmesan, pecorino, provolone

**Fungus 16**  
house made mozzarella, goat cheese, truffle oil, mushroom, garlic, shallot

**Sausage 16**  
house made mozzarella, parmesan, tomato sauce, fennel sausage, caramelized fennel and onion

**Calabrese 14**  
tomato sauce, house made mozzarella, parmesan, oregano, calabrese salami

**Veggie 15**  
tomato sauce, peppers, tomato, red onion, mushroom, garlic, mozzarella

**Soppressata Olives & Peppers 16**  
tomato sauce, mozzarella, pecorino, oregano, spicy cherry peppers, garlic, castelvetro olive

**Peppers Mushroom & Sausage 16**  
house made mozzarella, provolone, tomato sauce, parsley

\*Additional Veggie Add \$2

\*Additional Meat Add \$3

\*Substitute Goat/Sheep Cheese Add \$3

\*Gluten Free Crust Add \$3.5

Craft Beer Menu and Non-Alcoholic Beverages on the reverse side.  
20% gratuity will be added for parties of seven or more.