



**Wine Station Antipasti Plate 23**

*Truffle grilled cheese, truffle chips and marinated olives*

**Cheese Plate Sm 16 Lg 25**

**Charcuterie Plate Sm 16 Lg 25**

**Marinated Olives 6**

*Olives, olive oil, garlic puree, herbs of Provence.*

**Seasonal Selection of tins 17**

*Mussels in Spicy Escabeche*

*Scallops in Galician Sauce*

**Seasonal Burrata 16**

*Fresh burrata di buffalo, fresh tomatoes, balsamic glaze, basil oil and fresh basil.*

**Hamachi Crudo 16**

*Slightly torched Hamachi, Yuzu Ponzu, jalapenos. **Add Caviar +15***

**Wine Station Salad 14**

*Lettuce, candied walnuts, cherry tomatoes, parmesan cheese, house dressing*

**Grilled Ham & Cheese 14**

*Brioche bread, jambon de Paris, gruyere Mustard*

**Truffle Grilled Cheese 13**

*Brioche bread, truffle honey, gruyere, truffle salt*

**Pizza Margarita 14**

*Tomato sauce, mozzarella, fresh basil. **Add Truffle +6***

**Pizza Pepperoni 16**

*Tomato sauce, mozzarella, pepperoni, oregano.*

**Pizza 4 Fromages 18**

*Tomato Sauce, assortment of cheeses. **Add Truffle +6***

**Pizza Sandwich Prosciutto 19**

*Mozzarella, cream cheese, prosciutto, arugula, cherry tomatoes, balsamique glaze.*

**Spaghetti Al Pesto 16**

*Traditional Al pesto sauce. **Add Burrata \$10***

**Truffle Popcorn 6**

**Torres Truffle Chips 6**

**CAVIAR**

**Caviar Grilled Cheese 49**

*Brioche, 15g Caviar Ossetra, gold Leaves*

**Ossetra**

**30g - 85 / 50g- 135**

**DESSERTS "FAIT MAISON"**

*Tiramisu 10*

*Vanilla Creme Brulee 9*

**DAILY HAPPY HOUR**

**5PM-6.30PM**

*\$2 Off Glasses of wine*

*\$2 Off Beers*

*\$2 Off Pizzas*