

tastes

house charcuterie 15

chef's selection of fine imported mediterranean meats and cheeses served with house pickle vegetables and olive medley

brulee of artisan cheese & trio of dips 10

imported italian taleggio cheese, artichoke pesto, tomato chutney, rosemary pickled grapes, grilled artisan bread

calamari fritto 11

tomatoes, roasted garlic, white balsamic honey reduction, spicy cherry pepper aioli

mediterranean regalo 13

tuscan hummus, roasted garlic and eggplant dip, marinated artichokes, feta cheese, olives, house pickled vegetables and warm flatbread

braised meatball sliders 10

whole milk ricotta cheese, basil pesto pomodoro sauce and garlic crusted bun

grilled herb crusted lamb chop 16

with cilantro macadamia nut dipping sauce and house made potato chips

burger alla azul 14

mediterranean spiced angus burger, bibb lettuce, sliced tomato, cucumber red onion salad, feta, tzatziki, toasted ciabatta served with pommes frites

pan seared zucchini galette 11

homemade zucchini cakes, pine nuts, feta, tomato and cherry pepper lemon salad with tzatziki

fire roasted garlic shrimp 14

roma tomato, basil, pinot grigio reduction served with pommes frites

grilled chicken panini 12

sundried tomato pesto, smoked mozzarella, arugula, ciabatta bread, pomme frites

caesar salad 9

romaine heart points, caesar dressing, and roasted garlic crostini

harissa spiced chicken wings 11

served with blue cheese

for parties of 8 or more an 18% gratuity is included

consuming raw, uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness