

Fall/Winter 2025

Provisions

Maple Spiced Mixed Nuts {GF, V} Almonds, walnuts, pecans, maple-herb slurry	6	Burrata {GFO, V} Basil infused Maldon sea salt, apricot-cherry mostarda, extra virgin olive oil drizzle, local grilled bread (Root vegetable chips available as gluten free option)	16
Grilled Artichoke Hearts {GF, V} Basil-truffle aioli, 15 year aged balsamic, Grana Padano	14	Meatballs (3) Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread	13
House-Baked Focaccia {V} Rosemary, Maldon sea salt, truffle honey butter	10		

Battilardo

- Choice of cured meats served with coffee aioli & grilled bread
- Jars served with local grilled bread
- Cheeses served with jam and grilled bread ~ Root vegetable chips available for gluten free option

Choice of

\$7 each | Chef's choice (4) for \$26

Cured Meats

Soppressata
Savory Pork Sausage

Prosciutto di Parma
Aged 24 months

Bresaola
Air Dried Beef

Jars

Marinated Olives {V}
Citrus, Olive Oil

Pickled Vegetables {V}
Seasonal

Cannellini Hummus {V}

Cheese

Double Cream Brie {V}
Soft, ripened cheese

Whipped Feta {V}
Salty pressed sheeps milk

Parmesan Gelato {V}
15 Year Aged Balsamic

Sweet

ALAVITA Vanilla Budino {GF} Warm salted caramel sauce & toffee chocolate pretzel bark	11	GF: Gluten Free GFO: Gluten Free Optional V: Vegetarian
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Food provided by
our sister restaurant

À LAVITA