

# Winter 2026

## 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)	17
Grilled Artichoke Hearts {GF, V} Basil-truffle aioli, 15 year aged balsamic, Grana Padano	15	Meatballs (3) Pork-beef blend, San Marzano tomato sauce, grated parmesan & ACME Bakery grilled bread	15
House-Baked Focaccia {V} Rosemary, Maldon sea salt, truffle honey butter	11		

## 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

**Pecorino {V}**  
Salty, Sharp + Crumbly

**Parmesan Gelato {V}**  
15 Year Aged Balsamic

## Sweet

ALAVITA Vanilla Budino {GF} Warm salted caramel sauce & toffee chocolate pretzel bark	12	GF: Gluten Free GFO: Gluten Free Optional V: Vegetarian
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Food provided by  
our sister restaurant

À LAVITA