

# Summer 2026

## Provisions

Maple Spiced Mixed Nuts {GF, V} 6 Almonds + walnuts + pecans + maple-herb slurry	Burrata {GFO, V} 17 Basil infused Maldon sea salt + apricot-cherry mostarda + extra virgin olive oil drizzle + local grilled bread (Root vegetable chips available as gluten free option)
Grilled Artichoke Hearts {GF, V} 15 Basil-truffle aioli + 15 year aged balsamic + Grana Padano	Meatballs 15 (3) Pork-beef blend + San Marzano tomato sauce + grated parmesan + ACME Bakery grilled bread
House-Baked Focaccia {V} 11 Truffle honey butter + Maldon sea salt	

## 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} 12 Warm salted caramel sauce & toffee chocolate pretzel bark	GF: Gluten Free GFO: Gluten Free Optional V: Vegetarian
---	---

Food provided by  
our sister restaurant

À LAVITA