Seasonal

Provisions

Maple Spiced Mixed Nuts {GF, V} 6
Almonds + walnuts + pecans + maple-herb slurry

Grilled Artichoke Hearts {GF, V} 15
Basil-truffle aioli + 15 year aged balsamic + Grana Padano

House-Baked Focaccia {V} 11
Truffle honey butter + Maldon sea salt

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)

Meatballs 15
(3) Pork-beef blend + San Marzano tomato sauce + grated parmesan + ACME Bakery grilled bread

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	Jars	Cheese
Soppressata *Savory Pork Sausage*	**Marinated Olives** {V} *Citrus + Olive Oil*	**Double Cream Brie** {V} *Soft + ripened cheese*
Prosciutto di Parma *Aged 24 months*	**Pickled Vegetables** {V} *Seasonal*	**Pecorino** {V} *Salty + Sharp + Crumbly*
Bresaola *Air Dried Beef*	**Cannellini Hummus** {V}	**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
ÀLAVITA