



BAR MENU

SNACK PLATE

House Crackers, Olives, Grana Padano, Prosciutto, Stracciatella, Mortadella, Seasonal Fruit and Vegetables \$26

SPINACH AND ARTICHOKE DIP (V)

Focaccia Crostini, Havarti Brûlée \$18

BUTTER POACHED SHRIMP (GF)

Gremolata Aioli \$17

TUSCAN WHITE BEAN HUMMUS (V, GF)

Fresh Seasonal Crudite, Dukkah, Feta, Olive Oil \$12

BREAD AND BUTTER

Cacio e Pepe Butter, Maldon Butter \$9

WINTER GREENS SALAD

Radicchio, Frisee, Baby Kale, Radish, Fried Capers, Lemon Garlic Dressing \$14

BAR SNACK TRIO

Pretzels, Olives, Nut Mix \$12

ROASTED TOMATO SOUP (V, GF)

Fromage blanc, Preserved Cherry Tomatoes, Basil Oil \$9



DESSERT

OLIVE OIL CAKE

Basil Whipped Cream, Lemon Curd, Edible Flowers **\$14**

ORANGE TART

Puff Pastry, Vanilla Cardamom Pastry Cream, 24K Gold **\$14**

LEMON TART

Lemon Custard, Vanilla Bean Meringue **\$14**

CHOCOLATE TIRAMISU

Chocolate Shavings, Raspberries **\$14**

SEASONAL GELATO

Please Ask Your Server For Our Daily Selection **\$14**

LIMONCELLO SORBET (VV)

House Lemon Syrup, Lemon Oil **\$14**

VEGAN TIRAMISU (VV, NUTS)

Strawberries, Raspberries, Berry Coulis **\$14**