

FLATBREAD

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Gf *Gluten Free Crust - Add \$3*

THE IDAHO ~ \$8

Potato, smoked Gouda, crumbled bacon, green onion and sour cream.

V THE GLADYS ~ \$10

Roasted tomato, fresh mozzarella, fresh basil and balsamic glaze.

THE CHICKEN PESTO ~ \$11

Chicken, pesto, cremini mushrooms, artichoke hearts and parmesan.

THE TONY ~ \$9

Italian sausage, roasted red pepper, provolone cheese and roasted pepper cream.


NEW THE MARDI GRAS ~ \$10

Roasted eggplant, artichokes, sun-dried tomatoes, and mozzarella. Garnished with basil and honey-lime drizzle.

NEW THE HUCKLEBERRY ~ \$9

Huckleberry BBQ, Chicken, Mozzarella, and thin-sliced red onions.

SANDWICH

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Gf *Served with a house salad or chips. Gluten free available for an additional charge.*

ITALIAN CHICKEN SANDWICH ~ \$10

Olive oil toasted Ciabatta, seasoned chicken, lemon chèvre, roasted red pepper relish, and arugula.

Gf SMOKED BRISKET ~ \$12

Smoked brisket, toasted garlic pita, horseradish mayo, red onions, roma tomatoes, and thin-sliced red onions.

TUNA BOCADILLO ~ \$10

Spanish style toasted tuna on rustic baguette.

BRAISED PORK BELLY ~ \$12

2-day brined and smoked pork belly pan-seared on ciabatta with fig spread, gorgonzola, and arugula.

Cilantro mayo, roasted peppers, arugula, and provolone.

TAPAS

TWO TASTES ~ \$11

Your Choice of 2 of the following:

- *Caprese - Fresh Mozzarella, grape tomatoes, basil, and olive oil.*
- *Hummus - Traditional Greek style, served with pita triangles.*
- *Olive Tapenade - Chopped olives, herbs and olive oil. Served with pita triangles.*

TRIO OF TASTES ~ \$13

- *Caprese - Fresh Mozzarella, grape tomatoes, basil, and olive oil.*
- *Hummus - Traditional Greek style, served with pita triangles.*
- *Olive Tapenade - Chopped olives, herbs and olive oil. Served with pita triangles.*

Gf SPINACH & ARTICHOKE DIP ~ \$8

Classic creamy dip with a Spanish twist. Served with toasted pita bread.

Gf KOBE BEEF MEATBALLS ~ \$12

House-made Kobe Beef, Lamb, and Italian Sausage meatballs rolled with brown rice, topped with marinara and ricotta and Asiago cheeses. Served with sliced baguette.

GRILLED CHEESE SLIDERS ~ \$8

Baguette sliders toasted with cheddar and provolone cheeses. Served with ancho tomato soup.

SMOKED PLATTER ~ \$13

Smoked salmon, smoked trout and smoked salmon spread. Served with baguette, crackers, and capers.

CHARCUTERIE PLATE ~ \$13

Piccante, Sopresata, Casalingo, Milano Salami, mustard and cornichons.

Gf *Gluten-free Bread and Pita Available for an additional charge.*

TAPAS

Gf SETAS WITH GARLIC ~ \$7

Sautéed Cremini Mushrooms, sliced garlic, minced red onions, deglazed with Marsala wine and topped with shredded Manchego Cheese. Served with baguette.

Gf BURRATA ~ \$8

Oven-roasted shishito peppers and grape tomatoes over burrata with tomatillo sauce. Garnished with basil and served with crostini.

Gf PAN SEARED SCALLOPS ~ \$13

3 Scallops lightly seasoned, butternut squash, apricot puree, and cranberry caviar. Garnished with cilantro oil.

Gf MAPLE ROASTED BRUSSELS WITH BACON ~ \$9

Brussels tossed in a maple bacon sauce and roasted to perfection.

TACOS ~ \$8

3 Steak tacos per order. House slaw, tomatoes, a citrus-zest sour cream, and salsa.

Gf PORK SHANK RILLETTES ~ \$7

Slow-roasted and lightly cured pork rillettes. Served with a fig spread, pickles, and crostini.

AUTUMN BRUSCHETTA ~ \$7

Oven-roasted butternut squash, granny smith apples, and garlic. Seasoned with cinnamon, nutmeg, and sage. Served on crostini with ricotta.

INSALATA

Ⓥ **HOUSE SALAD ~ \$9**

Fresh mixed greens, sliced cucumber, tomato, house-made croutons, and your choice of salad dressing.

Choose From:

Ranch

Bleu Cheese

Italian

Honey Mustard

Red Wine Vinaigrette

Balsamic Vinaigrette

Raspberry Vinaigrette

Ⓥ **CAESAR SALAD ~ \$9**

Chopped Romaine lettuce with traditional Caesar dressing, topped with house-made garlic croutons, fresh tomato, and grated Parmesan Cheese.

Gf Ⓥ **SWEET POTATO SALAD ~ \$9**

Oven-roasted sweet potatoes lightly seasoned, arugula, feta, and thin-sliced red onions tossed in a house red wine vinaigrette.

Gf **CUP OF SOUP ~ \$4**

Fire-roasted Ancho Tomato soup served with fresh-baked baguette.

DESSERT



Gf V CHOCOLATE TRUFFLES ~ \$8

Assortment of house-made chocolate truffles.

CRÈME BRÛLÉE ~ \$8

Madagascar Vanilla custard with a shattering caramelized crust.

Gf TIRAMISU ~ \$8

Espresso-laced Lady Fingers and sweetened mascarpone.

CRANBERRY BREAD PUDDING ~ \$8

Warm housemate bread pudding served with a fresh orange glaze. Choice of a la mode served with olive ice cream for an additional \$2.

Gf V CHOCOLATE FLIGHT ~ \$12

Gourmet chocolates made right here in Boise by The Chocolat Bar.

- Tangerine Dream White Chocolate
 - Dark Cherry Chocolate
 - Nutmeg Milk Chocolate

DRINKS



DRAFT BEER

☛ *Six rotational taps! We are always pouring something tasty. Please ask your server for our current draft options.*

DRAFT WINE

Bodo Red by Hat Ranch Winery- \$7

Bodo White by Hat Ranch Winery- \$7

☛ *Rotational Taps! - Please ask your server for information on our other wines on tap.*

MIMOSA ~ \$5

TOP SHELF SANGRIA ~ \$7

COFFEE, SODA, ICED TEA, HOT TEA ~ \$3