

# TAPAS

## CALDO

### BEEF MEATBALLS 9

served with ricotta and mixed greens

### LAMB MEATBALLS 9

Mediterranean style with feta cheese, mint, and calamata olives, plated with mixed greens

### PORK MEATBALLS 7

with fresh Italian herbs, spices, and mixed greens

### SMOKED CAPRESE 10

smoked mozzarella over heirloom tomatoes and a hint of aged balsamic vinaigrette

### EGGPLANT PARMIGGIANA 9

lightly breaded and oven baked eggplant, topped with basil and a kiss of tomato basil sauce

### CANNALONI 9

filled with ground beef and bechamel

### GNOCCHI 9

homemade potato gnocchi with an array of sauces, ask your server

### RIGATONI ALLA VODKA 8

in a light blush vodka sauce

### ROLLATINI MELANZANE 9

rolled up eggplant, filled with smoked mozzarella and mortadella

### HUEVOS DE FINCA 8

kidney beans sauteed in sofrito, topped with poached eggs

### BRAISED SHORT RIBS 11

short ribs slowly braised for a melt in your mouth experience

### CALAMARI DORATI 10

golden, crispy, and delicious, served with a mildly spicy marinara sauce

## FREDDO

### ANTIPASTO RUSTICO 12

assorted Artisan cheese, roasted peppers, olives, and sopresatta

### FRUTTI DI MARE 12

fresh seafood salad with shrimp, calamari, mussels, and octopus in mixed greens

### CARPACCIO 12

thinly sliced fillet mignon with drizzled aged balsamic, topped with parmigiano reggiano slices

### OCTOPUS CARPACCIO 10

thinly sliced and marinated with arugula, capers, and fresh lemon juice

### TIMBALLO 12

dome of eggplant with roasted peppers, hearts of artichokes, and goat cheese

### BRUSHETTA 5-8-8

choice of classic, pesto, or smoked salmon