

Bruschetteria

Vegan and Gluten Free Options Available

Served on grilled bread with a house-made cheese spread and preserve.



FUNGHI

CREAMY MUSHROOM (VG,V, GF) \$13

Mushrooms sautéed and finished in a cream sauce. Locally sourced mushrooms from Wye Mountain Mushroom Farm.

Wine Pairing: Raimondo Zinfandel or Picpoul De Pinet Blanc

VERDURA

GRILLED VEGETABLE (VG, CN, V, GF) \$13

Fresh, locally-grown, grilled vegetables and tomatoes on toasted grilled bread with avocado pesto.

Wine Pairing: 13 Celsius Sauv. Blanc or Fuedo Nero/Syrah

PESCE

SALMON \$13 (GF)

Cured salmon served over a Southern Table seasoned Quark with avocado pesto.

Wine Pairing: Masi Pinot Grigio or Masi Campofiorin Red

POLLAME

DUCK AND FIG \$14 (GF)

Raisin River smoked duck served with a smear of Southern Table seasoned Quark and finished with a house-made fig preserve.

Wine Pairing: Raimondo Barbera

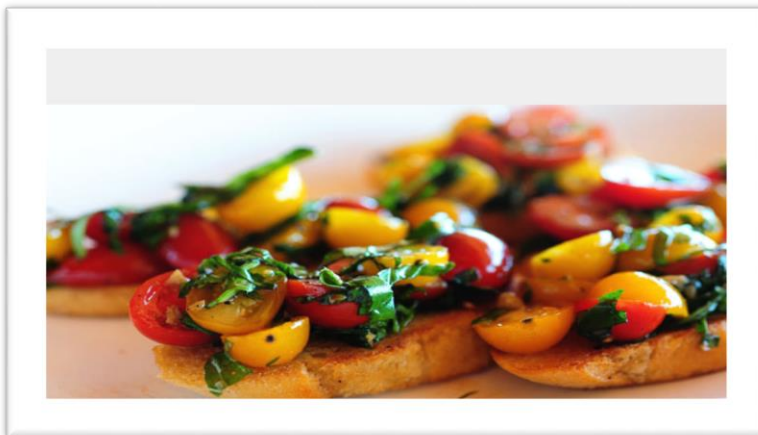


PORCHETTA

PULLED PORK \$13 (GF)

Pork slow-roasted with local peaches and Raimondo BBQ sauce, served with a house-made chow chow.

Wine Pairing: Raimondo Barbera



VG- VEGETARIAN
GF- GLUTEN FREE
CN - CONTAINS NUTS

V- VEGAN
CP- CONTAINS PITS