

**Appetizer Menu**

**Passed or Plated**

**(Quantities are served 2 pieces per person)**

**Choose 3- $20 per person**

**Choose 5- $30 per person**

FRIED FETA roasted tomato & oregano sauce GF

MINI CRISPY EGGPLANT & BURRATA tomato-basil pesto sauce GF

SICILIAN- STYLE MEATBALLS mozzarella, currants, pine nuts, tomato conserva GF

SPICY GARLIC SHRIMP CROSTINI calabrian chile, toasted garlic, olive oil (GF AVAILABLE )

ARTICHOKE & RICOTTA CROSTINI black truffle, lemon (GF AVAILABLE) vegan option

WARM MUSHROOM CROSTINI fontina fondue, parsley (GF AVAILABLE)

HANDMADE FLATBREADS- Choose 1

Roma Tomatoes,Fresh Mozzarella, Parmesan & Basil (add housemade italian sausage option)

Bacon, Spinach & Smoked Mozzarella with a Sun Dried Tomato Basil Sauce

**Add on Platters:**

**Add on Mini Tostada Platter**

**$7 per person choose 3 (all GF)**

Smashed Avocado- pickled red onions, cotija cheese, chili oil (vegan option)

White Bean Refritos - salata cheese, crispy prosciutto ( vegetarian option)

Harissa- Braised Chicken- green olive, spicy yogurt, preserved lemon

Chipotle Pulled Pork- marinated red cabbage, house pickled cucumbers, cilantro-lime crema

House-made Lamb Chorizo- lime crema, herb salad

Black Bean & Marinated Zucchini- pickled fresno chilies, crumbled goat cheese (vegan option)

**CHARCUTERIE BOARDS**

**$55 for Half ( feeds 8-10) | $100 for Full (Feeds 20)**

**HIPPIE EX- variety of seasonal vegetables and dips**

**ANDRE THE GIANT- local and imported cured meats, pickles, olives, mustards**

**SUMMER OF ‘92- artisanal and local cheese, jam, honey, roasted nuts, fruit**

**RED ROCKER- mix of artisanal cured meats and cheese, accompaniments**

**HUMMUS & VEGGIE PLATTER- warm crispy flatbread, veggies, dolmas, tzatziki- GF available**

**BREAD & CRACKERS BOARD (GFO) ( $25 for Half | $50 for Full)**