

Olives & Almonds	\$5
Our own marinade of Olive Oil, Rosemary, Orange Peel and Garlic served with warm Almonds roasted in Cocoa, Cinnamon & Smoked Paprika.	
Scorched Shishito Peppers	\$6
A spicy Japanese Pepper cooked quickly over high heat with a shot of Ponzu and a pinch of Bonito.	
Jalapeno Corn Fritters	\$6
Tomatillo and Cilantro Salsa, Sriracha.	
Grilled Cheese	\$6
Changes Daily	
Arancini	\$6
“Little oranges” in Italian. Mushroom Risotto rolled in Panko and deep fried. Served on an Eggplant Caponata	
Fried Feta	\$6
Double breaded, with a marinated Tomato Salad	
Octopus	\$6
Dry braised and marinated in Olive Oil, Citrus, Herbs and Garlic.	
Eggplant ‘Parmagiano’	\$6
Crispy discs of Eggplant with Tomato Relish and Mozzarella cheese	
Fried Calamari with Nuoc Cham	\$8
Citrus, Soy, Fish Sauce & Sweet Chili	

snacks