



Dinner

Antipasti

Marinated Olives 6

Assorted olives/ crostini

Polpette 8

Homemade meatballs & sauce/parmesan/basil

Stuffed Mushrooms 9

Prosciutto/goat cheese/panko/garlic/herbs

Grilled Asparagus 8

Parmesan crisp/hollandaise

Truffle Fries 8

Parmesan/rosemary/truffle oil

Truffle Burrata 18

Arugula/prosciutto/lemon zest/evoo

Smoked Salmon Cicchetti 12

Goat cheese/creme fraiche/parmesan crisp/dill

Prosciutto Cicchetti 12

Ricotta/fig/hot honey

Beef Tenderloin Cicchetti* 14

Caramelized onion/blue cheese/horseradish aioli

Duck Breast Confit Cicchetti* 14

Goat cheese mousse/roasted cherry/hazelnut

Classic French Onion Soup 11

Crostini/Gruyere

Lobster Bisque 9

Brussel & Beet 14

Golden pickled beets/pecan/cranberry/goat cheese/evoo

Italian Chop 14

*Romaine/prosciutto/salami/provolone/roasted peppers/
tomato/onion/Italian dressing*

Caesar 10

*Romaine/croutons/shaved parmesan
(add marinated anchovies +3)*

**Add protein to any salad or pasta

Grilled or fried chicken 8

Shrimp 12

Crabcake 16

Charcuterie

Chef's Board 22

*Rotating selection of 3 cheeses/jam/nuts
dried fruits/artisan bread*

Big Board 42

*Rotating selection of 3 cheeses/3 cured meats/jam
honeycomb/nuts/dried fruits/artisan bread*

Small Plates

Farmhouse Mussels 16

Caramelized onions/bacon/blue cheese/white wine

Diver Scallops 32

Grand Marinier tarragon butter

Shrimp Scampi 18

White wine/garlic/herbs

Lollipop Lamb Chops* 27

Mint chimichurri

Crab Cakes 36

Polenta/bacon/scallion/cajun remoulade

Seafood en Brodo 28

Mussels/clams/shrimp/Italian sausage

Petite Filet* 32

Red wine demi glace/frites

Wagyu Flat Iron* 42

Cipollini agrodolce/chef's potato

Veal Cutlet 17

Parmesan/lime

Penne A La Vodka 16

Parmesan/basil

Pasta Puttanesca 13

Olives/tomato/capers/shaved parmesan

Pappardelle 18

Lamb Ragu

WINE BAR & BISTRO
CORK