

## [family style foods for your table]

NOODLES- kielbasa, pork, sweetbreads, foie gras gravy  
cabbage, paprika, lemon, herbs, fresh pretzels  
[serves 2-4] - \$60 [serves 4-8] - \$110

*add suggested wine pairing [PINOT NOIR] Chofflet-Valdenaire 2017 - \$40 per bottle*

ALLSPICE BBQ RST. CHICKEN- fennel rst. haricots vert, potatoes  
sourdough bread, herbed xvoo  
[serves 2-4] - \$60 [serves 4-8] - \$110

*add suggested wine pairing [SCHIOPETTINO] Marina Danieli 2017 - \$30 per bottle*

SHRIMP SCAMPI SALAD- greens, berries, fresh mozzarella, tomato  
sourdough bread, herbed xvoo

[serves 2-4] - \$60 [or] without shrimp - \$25 [serves 4-8] - \$110

*add suggested wine pairing [PLAVAC MALI SIVI] Bura 2016 - \$50 per bottle*

FILET OF BEEF- 8-10oz - [each] - \$30

black pepper-mushroom jus

*add suggested wine pairing [CABERNET SAUVIGNON] Bank Note 2017 - \$35 per bottle*

CAESAR SALAD- [1/2 tray] - \$18

apple, red onion, garlic croutons

SOUPS- *please specify hot/cold/frozen* [per quart] - \$18

barley and beef pot roast

fennel-tomato tea; cheese tortellini

chicken jambalaya

extra large COOKIES+CREAM TRUFFLES- [each] - \$1

WINE- [per bottle] - \$20

Prosecco ~ Sauvignon Blanc ~ Riesling

Pinot Noir ~ Syrah ~ Cabernet Franc ~ Cabernet blend

\*VEGETARIAN AVAILABLE UPON REQUEST\*

[menus subject to change based on availability]