



## LITE BITES TO SHARE

### **Burrata 19**

fresh mozzarella, peeled tomato,  
olive oil, aged sherry, sea salt

### **Prosciutto Di Danielle 15**

24-month cure, fresh pear

### **Smoked Duck 14**

cured in-house, quince-pineapple purée

## **SUPPLEMENTS**

### **Jamón Ibérico 30**

**Giusti Modena 100-Year-Old  
Balsamic 40**

## **CHEESE**

*served with bread crisps and crackers*  
**\$8 each**

### **Goat Cheese**

tomato-balsamic jam

### **House-Made Ricotta**

truffle honey, cracked black pepper

### **Reggiano Parmesan**

tomato-red pepper preserves

### **Manchego 12 Months Aged**

apricot-peach jam

### **Mimolette Aged Gouda**

toasted walnuts

### **Truffle Pecorino**

fig-cranberry compote

### **Cambazola Black Label**

salted Marcona almonds