
THURSDAY TAPAS NIGHT

1. INSALATA MISTA	3.5
2. BEET SALAD	4
3. PENNE CLASSICO	4.5
4. PROSCIUTTO & MELON	4.5
5. PUTANESCA MUSSELS	4.5
6. CROSTINI OF THE DAY	4.5
7. TUSCAN FRIES tossed with thyme, sea salt and olive oil.	4.5
8. VEGETABLE ANTIPASTI	4.5
9. DECONSTRUCTED CAESER with fried anchovies.	4.5
10. BAKED TOMATO stuffed with rice and herbs, served with a crostini.	4.5
11. TUSCAN BRUSCHETTA slow-roasted cherry tomatoes, basil, olive oil and shaved parmesan.	5
12. BOMBA TAGLIATELLE	5
13. CROSTINI & DIP served with roasted red pepper & goat cheese, eggplant and artichoke & garlic.	5
14. CAPRESE SKEWERS Baby mozzarella, cherry tomatoes, basil pesto and balsamic glaze.	5.5
15. WALNUT-CRUSTED GOAT CHEESE with pickled red onion and mista greens.	5.5
16. WILD BOAR MEATBALLS served with garlic aioli.	6
17. CRAB RAVIOLI topped with a vodka sauce and crisp capers.	6
18. SHRIMP ARANCINI served with bomba sauce.	6.5
19. LINGUINI PRIMAVERA	6.5
20. DEEP FRIED CALAMARI served with chipotle aioli.	6.5
21. PESTO SHRIMP SKEWERS	6.5
22. SMOKED SALMON with mascarpone and crisp capers, served on grilled baguette.	7
23. PROSCIUTTO-WRAPPED SCALLOP tossed in sage butter.	7
24. BOMBA CHICKEN SKEWER with roasted red peppers and arugula.	7

DOLCI

25. CANNOLI A classic Tuscan pastry, filled with sweet ricotta cheese.	3
26. GELATO LOLLIPOP Handmade gelato lollipops covered in chocolate.	3
27. PANNA COTTA Creamy custard with a hint of lemon and a caramelized topping.	4
