

**PIZZA**    *add prosciutto, tasso ham, calabrese sausage or smoked pancetta for \$4 each*

<b>Bianca</b>	fresh mozzarella, castelvetro and kalamata olives, roasted garlic, wild leek oil, rosemary	12
<b>Potato</b>	Yukon potato, Leelanau Cheese raclette and fromage blanc, roasted garlic oil, arugula, black pepper	14
<b>Margherita</b>	red sauce, fresh mozzarella, torn basil, caciocavallo	12
<b>Spring</b>	wild mushroom, asparagus tips, wild leek pesto, smoked mozzarella, oregano	14
<b>Goat</b>	goat cheese, roasted tomatoes, kalamata olives, spinach, chive blossom	12

**SMALL PLATES**

<b>La caprese</b>	Tomato, fresh mozzarella, basil, roasted garlic oil, balsamic reduction, fleur de sel	09
<b>Quiche</b>	Swiss chard, caramelized onions, raclette cheese	07
<b>Chips and dips</b>	House made pita chips and crackers, hummus, feta garlic dip and tapenade	08
<b>Asparagus potato bisque</b>	Toasted baguette, crème fresh	07
<b>Warm Olive Plate</b>	Kalamata olives, castelvetro olives, roasted tomato, torn basil, balsamic	07
<b>Beet Salad</b>	Fromage blanc, candied walnuts, pickled leeks, bed of spinach	08

**SANDWICHES**

<b>Roasted chicken</b>	Feta cheese, tapenade, tomatoes, spinach, pita wrap	08
<b>Grilled asparagus</b>	Spring greens, fromage blanc, pickled radish, pita wrap	08

**DESSERT**    *add mocha marcona ice cream \$2*

<b>Black forest cake</b>	05
<b>Basil goat cheese strawberry cheesecake</b>	06
With mint chocolate ganache	

