

Cheese & Olive... 10

<u>Cheeses are cut to order and served with Fruit, Candied Walnuts & Flatbread Crackers</u>	
Asiago - Italy	A semi-firm cheese with a rich nutty flavor, reminiscent of Parmesan.
Brie - France	A soft bloomy rind with mild notes of nutty, fruity, buttery mushrooms.
Buttermilk Bleu - Wisconsin	Crumbly, smooth with pronounced Bleu flavors and a sweet creamy texture.
White Cheddar - Canadian	Four years old, extra sharp, hard and crumbly. A classic Cheddar.
Five Counties - England	Layers of Double Gloucester, Leicester, Cheshire, Derby & Somerset Cheddar. Mild.
Smoked Gouda - Holland	Delicious Cow's Milk Cheese; Semi-hard with a mildly tart complexity.
<u>The Olives</u>	
Alfonso - Chile	Large, bright Purple, cured in red wine with a pleasant buttery aftertaste.
Cerignola - Italy	Extra large, Jade Green in color with a fruity mild clean taste.
Kalamata - Greece	Purple, somewhat salty with a smooth meatlike taste and fruity flavor.
Sicilian - Sicily	Large, Green, mildly sour with a meaty peppery taste.
<u>Create your own Cheese & Olive Flights... 3 for 25, 4 for 30 or 5 for 35</u>	

Tapas

<u>Tasty dishes served in small portions, ideal for pairing with Wine</u>		
Hummus	Roasted Garlic Hummus served with Flatbread Crackers, Cucumbers and Grapes.	6
Bruschetta	Toasted Crostini, layered with Goat Cheese, fresh Tomato, Basil, Balsamic Vinegar and Parmesan.	6
Stuffed Mozzarella Crostini	Fresh Mozzarella rolled with Prosciutto Ham, Pesto and Sun Dried Tomatoes on toasted Crostini topped with fresh Basil and Balsamic drizzle.	8
Wild Mushroom Tart	Portobello and Porcini Mushrooms baked with Roasted Red Peppers, Caramelized Onion, Gorgonzola and Parmesan Cheeses.	9
Ahi Tuna***	Herb Encrusted and seared to perfection with Gingered Slaw and Asian glaze.	9
Blackened Scallops	Fresh Sea Scallops seared with Cajun Spices and served with Mango Salsa.	10
Smoked Salmon	Crostini, sliced Cucumber, Mascarpone, Capers, Red Onions and Lemon.	9
Baked Crab Parmesan	Maryland Lump Crab Meat in a Roasted Garlic, Parmesan and Sherry Cream Sauce. Served with Crostini.	10
Asparagus & Prosciutto	Fresh Asparagus wrapped in Prosciutto Ham with Balsamic drizzle and shaved Parmesan Cheese.	8
Antipasto Plate	Prosciutto Ham, Pepperoni, Asiago Cheese, Sicilian Olives, Sun Dried Tomatoes, Artichoke Hearts, Pepperoncini with roasted red Pepper pesto.	10
Carpaccio***	Shaved Beef Tenderloin with Parmesan Cheese, Capers and Red Onion.	9
Filet of Beef	Roasted Tenderloin served on Crostini with Bleu Cheese & Horseradish Sauce.	10
*** Consuming Raw Or Undercooked Meats, Poultry Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions ***		

Calzones

<u>Served with Homemade Marinara</u>		
Caprese Calzone	Grilled Chicken, Mozzarella, Sun Dried Tomatoes and Fresh Basil.	7
Vegetarian Calzone	Mozzarella, Artichoke Hearts, Sun Dried Tomatoes, Red Roasted Peppers, Portobello Mushrooms and Caramelized Onions.	7
The Rustic Calzone	Italian Sausage, Capicola Ham, Pepperoni, Mozzarella, Ricotta, Caramelized Onions and Sun Dried Tomatoes.	8

Salads

Our Salads are made with fresh ingredients, and may be ordered in half portions

Cobb Salad	Iceberg Lettuce, Chicken, Cheddar Cheese, Tomatoes, Bacon, Hard Boiled Eggs, Bleu Cheese and Avocados served with Ranch Dressing.	6/10
Dubliner Salad	Fresh Mixed Greens with Bleu cheese, Grilled Chicken, Dried Cranberries, Candied Walnuts, served with our Maple Dressing.	6/10
Tomato Mozzarella Salad	Fresh Tomato and Mozzarella, Field Greens, Basil, Olive oil, Balsamic.	5/9
Pear & Goat Cheese Salad	Spring Mix, Fresh Pears, Goat Cheese, toasted Pine Nuts, our own Lemon Champagne Dressing.	5/8
Strawberry Fields Salad	Strawberries, Mixed Greens, Red Onions, Bleu Cheese, Toasted Almonds, Poppy Seed Dressing.	5/8

Pizzas... 14

Our Pizzas are made fresh to order with only the finest of ingredients

Four Cheese Pizza	Ricotta, Parmesan, Provolone and Mozzarella with Roasted Garlic.
Margherita Pizza	Olive Oil, Roma Tomato, Mozzarella, Parmesan and fresh Basil.
Mediterranean Pizza	Goat Cheese, Artichoke, Tomatoes, Kalamata Olive, Portobello Mushroom, Mozzarella and Basil.
Goat Cheese Pizza	Goat Cheese, Mozzarella, Bacon, Red Onion, Tomatoes, Pine Nuts, Rosemary with Balsamic Drizzle.
Shrimp & Capicola Pizza	Goat Cheese Sauce, Gulf Shrimp, Capicola Ham, Asparagus, Artichoke Hearts, Red Onions and Mozzarella.
Florentine Pizza	Roasted Red Pepper Pesto, Mozzarella, Chicken, Spinach, Sundried Tomatoes, Portabella Mushrooms & Gorgonzola.
Chicken Pesto Pizza	Fresh Basil Pesto, Grilled Chicken, Sun Dried Tomato, Gorgonzola, Artichoke and Parmesan Cheese.
Pepperoni Pizza	Extra Large Italian Pepperoni, Mozzarella Cheese and Tomato Sauce.
Sausage Pizza	Sausage, Sun Dried Tomatoes, Green Olives, Marinara and Mozzarella.
Rustica Pizza	Ricotta Cheese, Italian Sausage, Capicola Ham, Caramelized Onion, Roasted Red Pepper, Mozzarella, Parmesan and Basil.

Desserts...5

Guaranteed to send you home with a smile...

Chocolate Cake	Served with a Chocolate drizzle! Homemade by Southern Specialties.
Crème Brûlée	Creamy custard topped with caramelized sugar. <u>Vanilla or Chocolate.</u>
Blackberry Cobbler	Fresh Blackberries baked in a pastry crust and served with Vanilla Ice Cream.
<u>Jeni's Ice Creams... Made in Columbus!</u>	
Salty Caramel	French-Style Caramel with Caramelized Sugars, Butter and Sea Salt.
Belgian Milk Chocolate	Milk Chocolate with Ashland County Honey.
Riesling Poached Pear	The flavor and texture of a ripe juicy pear.

Beverages...3

Coke	Diet Coke	Hot Tea	Coffee	Sprite
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