

SMALL PLATES

HERB ROASTED LAMB SIRLOIN toasted pistachio-olive tapenade, crostini	\$7.00
PESTO TRIO mission fig / roasted pine nut & basil / roasted pepper & grape leaf	\$5.50
OLIVES/CROSTINI european olive medley, toasted organic pugliese bread	\$3.00
CURED MEAT & CHEESE SAMPLER with grapes and sliced apple speck prosciutto duck prosciutto Prima Donna - Netherlands, mild, sweet, nutty with soft texture Tronchon - Spain, firm texture and slightly sweet	\$14.00
CHEESE SAMPLER with grapes and sliced apple cow: Irish Porter - Ireland, rich cheddar mixed with porter beer goat: Prima Donna - Netherlands, mild, sweet, nutty with a soft texture cow: Irish Whiskey - Ireland, vintage cheddar mixed with fine Irish whiskey sheep: La Brebille - France, spreadable texture and mild flavor	\$14.00
SIDE OF TOASTED ORGANIC BREAD	\$2.50

SOUPS

\$4.00 cup / \$8.00 bowl

CRÈME OF ARTICHOKE with shaved parmesan and white truffle oil
SOUP OF THE DAY ask your server

SALADS

ACQUA VIA spinach, butter leaf mix, Italian vinaigrette	\$6.00
ROASTED CHICKEN dried cranberries, spinach, toasted walnuts, blue cheese vinaigrette	\$10.50
PANZANELLA pesto crostini, roasted local mushrooms & onions, tomato, spinach, lemon olive oil	\$10.50
CAPITALE crispy pancetta, toasted almonds, hard boiled egg, butter leaf lettuce, spicy mustard vin	\$10.50
DUCK PROSCIUTTO toasted almonds, lettuce mix, watercress, orange coulis, blue cheese vinaigrette	\$10.50

PANINI ON PRESS-GRILLED CIABATTA ALL \$8.00

THE CUBANO black forest ham, roasted pork, cornichons, dijon, sauce mojo, swiss cheese
THE ITALIAN smoked mozzarella, artichoke hearts, roasted tomato, roasted peppers, italian vinaigrette
THE VERMONT black forest ham, caramelized onion, washington apple butter, white cheddar
THE PACINO roast beef, roasted mushrooms, caramelized onion, horseradish-dijon aioli, swiss cheese
THE PROSCIUTTO speck prosciutto, smoked mozzarella, fresh tomato, basil vinaigrette

BAGUETTE SANDWICHES ALL \$8.00

THE CHICKEN PESTO oven roasted chicken, basil pesto, roasted tomato, swiss
THE CAPRESE fresh basil, tomato, mozzarella
THE SALAMI hot coppa salami, caramelized onion, dijon, swiss

LUNCH SPECIALS

PIZZA AND SALAD one topping pizza slice plus AV side salad	\$6.00
PIZZA BY THE SLICE additional toppings caramelized onions, roasted mushrooms, artichoke, roasted tomatoes, roasted peppers, fresh garlic, red onion, spinach, pesto, olives, extra cheese	(plain cheese) \$2.50 each \$1.00 each \$1.00
FRITATTA spinach, mushroom, caramelized onion, panchetta, with acqua via salad	\$7.50
SPECIAL LUNCH COMBO (choose two of the following) half panini of your choice, cup of soup, or acqua via salad	\$8.75
PASTA SALAD SPECIAL fresh mozzarella, fresh basil, fresh tomato, speck prosciutto, olive oil	\$8.75