

B I T E S

ALL TAPAS \$9.50 EA/ COMBO OF 3 TAPAS \$26

INSALATA DI PROSCIUTTO

Local greens, pine nuts, melon & balsamic pearls, goat cheese, aged
balsamic vinaigrette

BEET & ORANGE CARPACCIO

Beets, walnuts, cucumber, arugula, cherry tomatoes,
citrus vinaigrette

INSALATA CAPRESE

Local tomatoes, Fior di latté, 12^{yr} aged balsamic, Maldon sea salt,
basil vinaigrette

CROCCHETE DI CHORIZO

Local chorizo, arugula, lodge made marinara

TIGER MUSSELS

Deep fried breaded mussels, marinara aioli, local greens

FRIED BOCCONCINI

Black olive soil, pickled red onion, fig marmellata,
red pepper coulis

FOR THE TABLE

1LB GOURMET CHICKEN WINGS 22

Choose from rosemary & tomato salt, truffle & parmesan or lodge made habanero hot sauce. Served with vegetable sticks & creamy gorgonzola dressing.

CALAMARI FRITTI 23

Pepperoncini aioli, onion strings, charred lemon

ANTIPASTO MISTO 38

Gourmet cured meats, artisan cheeses, pickled red onion, crostini, lavash crackers and tomato chutney

BYO FLATBREAD 22

Sauce, mozzarella + 3 toppings

Additional toppings + **2EA**

SAUCES marinara/ rose sauce/ pesto/ Alfredo

MEAT pepperoni/ salami/ prosciutto/ chicken/ Italian sausage/ pancetta.

CHEESE gorgonzola/ goat cheese/ parmesan/ Fior di latté/ provolone.

VEGGIES onion/ black olives/ red peppers/ mushrooms/ spinach/ arugula/ tomato/ sundried tomato/ banana peppers/ jalapeno

A LITTLE MORE

All items are served with your choice of green salad, Chef's choice soup, fries, or sweet fries.

CHICKEN FINGERS **20**

Breaded & fried chicken tenders, plum sauce.

FISH AND CHIPS **26**

6^{oz} haddock, Big Rock ale beer batter, coleslaw, pickled onions, tartar sauce.

THE TERRACE LOUNGE BURGER **24**

6^{oz} angus patty, provolone, pancetta, pickled onions, tomato, lettuce, sundried tomato aioli

CAPRESE MELT **21**

Basil pesto, fior di latté, arugula, local tomatoes, balsamic, schiacciata

GRILLED CHICKEN **24**

& PROSCIUTTO PANINO

Mozzarella, baby kale, red onion, tomato, garlic marinara sauce, schiacciata.

FOR DESSERT

AFFOGATO BORSCI 10Z	14
Vanilla gelato, Borsci San Marzano liqueur, chocolate hazelnut zeppoli	
AFFOGATO ESPRESSO	12
Vanilla gelato, chocolate hazelnut zeppoli	
TIRAMISU CHEESECAKE	14
Grated dark chocolate, espresso syrup, orange coral crisp.	
LIMONCELLO TORTA	14
Lemon curd, candied lemon peel, crema di limoncello	