

# Tapas menu

Popular throughout Spain in bars and restaurants, tapas are appetizer size or smaller. There are no courses in tapas. When a dish is ready it is quickly served. They are meant to be shared and when ordering many types they can form an entire meal. Tapas are perfect for lite meals to accompany a bottle of wine, whether on your own or with friends.

## SEAFOOD

### Calamari paprika

Flash fried calamari seasoned with ground paprika and served with a basil tartar sauce. \$6

### Battered shrimp

Four flash fried battered shrimp served with lemon pesto. \$5

### Crabmeat crostini

Crabmeat spread with minced kalamata olives served on crostini. \$7

### Fried anchovies

Fried anchovy filets served with lemon caper sauce. \$4

## VEGETABLE

### Feta spinach

Sautéed spinach with feta and grape tomato. \$5

### Ricotta peppers

Roasted peppers stuffed with honey ricotta, drizzled with balsamic glaze. \$5

### Zucchini bruschetta

Charcoal grilled Italian bread seasoned with rosemary, topped with sautéed zucchini and portabella with melted fontina cheese. \$4

### Mushroom confit

Portabella, porcini and white button mushrooms sautéed in a garlic sauce, served with broccoli rabe. \$5

## **PASTA & RISOTTO**

### Rice balls

Four rice balls stuffed with peas and pecorino romano cheese, served with gorgonzola cream sauce. \$4

### Bacon gnocchi

Gnocchi served in a bacon butter sauce with porcini mushrooms. \$5

### Pepperoni risotto

Creamy Arborio risotto with pan-fried spicy pepperoni and truffle oil. \$5

### Spicy Ravioli

Four flash fried ravioli dredged in paprika flour served with sweet sambuca cream sauce. \$5

## **MEAT**

### Chicken Pear

Grilled chicken and pears with shredded radicchio and endive salad. \$6

### Port sausage

Sausage braised in port wine reduction with artichokes and shaved parmiggiano cheese. \$5

### Pork & Peas

Diced pork loin and peas sautéed with grape tomatoes and served with hard boiled egg. \$6

### Grilled Pork

Grilled thinly sliced pork loin served with caramelized red Spanish onions and topped with crumbled goat cheese. \$6

### Veal roll

Sliced veal rollatini stuffed with gorgonzola cheese, spinach and sun dried tomatoes served over sautéed cannellini beans. \$7