



****our kitchen will close 1 hour prior to closing****

~ Small Plates ~

3 Cheese Flight \$7 - single order / \$12- double order

Chefs choice of exotic, elegant, adventurous, or just plain stinky... (changes daily)
Served with fresh grapes, guava paste and sliced baguette

Antipasti di Oggi \$12

A little of this... a little of that –
A selection of house marinated olives, artichokes, Italian cheese, fresh fruit, crostini, and cured meats

Arugula Salad \$8

Fresh Arugula tossed in a lemon vinaigrette dressing, shallots, crisped Prosciutto, sliced olives and topped with shaved Parmesan. Served with warm flatbread

Basket-O-Bread \$3

Sliced baguette with EVOO and balsamic

Roasted Red Pepper Hummus \$7

Not your average hummus, we make ours with roasted red peppers and Pimento chili- that gives it a slightly smoky flavor and some heat.

Served with Crostini and baby carrots

Truffled Piave Popcorn \$7

Freshly popped and drizzled with rich truffle oil, then sprinkled with Piave cheese and fresh chives

House Marinated Olives \$6

A mélange of olives that have been swimming in olive oil infused with citrus and other spices

Chicken Lettuce Cups \$12

Ground chicken, sautéed mushrooms, water chestnuts and green onions mixed in Grapevines special sauce and served on butter leaf lettuce

~ Some Like it Hot ~

Grilled Cheese Sliders \$5 – 3 sliders / \$9 – 6 sliders

Made with a selection of yummy fillings and, of course, ooey-goey gourmet cheeses.

*Chef's selection. *Vegetarian upon request*

Ole Flatbread \$9

Fresh basil, prosciutto, balsamic reduction served on warm naan and topped with Manchego cheese

Gouda and Ham Griller \$7

Classic Aged Gouda layered with ham and crispy fried onions on sliced sourdough bread

**served with a sweet and spicy dipping sauce*

Shroomin Flatbread \$10

Black Pepper-Truffle aioli, diced mushrooms, Mozzarella cheese served on warm naan and topped with fresh chives

Hot Tomato & Goat Cheese Dip \$8

Sundried tomato pesto with Laura Chenel's Cabecou (goat cheese) served hot with sliced baguette & crostini

~ Desserts ~

Flourless Chocolate Cake \$7

Smooth and creamy Belgian semi-sweet chocolate decadence served over a drizzle of raspberry puree

**Gluten Free*

Limoncello Mascarpone Cake \$7

Lemon-infused sponge caketopped with Italian Mascarpone served over a drizzle of raspberry puree

Coppa Mascarpone \$7

Mascarpone Cream layered over a bed of chocolate and topped with Amaretto cookie crumbs and chocolate curls

Coppa Caffe \$6

Fior di Latte gielato with a coffee and cocoa swirl

Hazelnut Kiss \$6

A cookie crumb hazelnut base, topped with creamy hazelnut mousse that has been sprinkled with chopped hazelnuts served on a drizzle of caramel sauce.. your ultimate "hazelnut galore"