

TAPAS MENU

MEAT & CHEESE

MEAT & CHEESE BOARD 20

Choose two of the following meat & cheese selections
Add truffle cheese - 2 Add extra meat - 4

ENGLISH FARMHOUSE CHEDDAR 7

Aged for up to 12 months, sharp and savory

BABY CABRA AL VINO 7

Semi-soft goat cheese "made drunk" by submerging it in a bath of Mourvedre grapes

POINT REYES ORIGINAL BLUE 7

Sweet fresh milk with a medium to strong punch of blue flavor

PECORINO WITH PISTACHIO 8

Fresh sheep's milk, mild and aromatic

TOSCANO SALAMI 7

Mild flavors of pepper and garlic

SPICY COPPA 7

Seasoned with red & cayenne peppers

SOPPRESSATA 7

Robust with spice and hints of fennel

PROSCIUTTO 8

Balanced flavors of salty, sweet and savory

CHEESE BOARD 18

Our four premium artisan cheeses served with dried fruit, almonds, candied walnuts, olives and toasted bread
Add truffle cheese - 2 Add extra cheese - 4

CHARCUTERIE BOARD 18

Our four premium meats served with dried fruit, almonds, candied walnuts, olives and toasted bread
Add extra meat - 4

EXTRAS 4

*Additional toasted baguettes (8 pieces)

*Additional olives (8 olives)

JONNY'S SMALL PLATES

TRUFFLE POPCORN 6

Freshly popped black truffle and white cheddar popcorn

ARUGULA SALAD 10

Fresh arugula tossed with dried cranberries, blue cheese, candied walnuts, apples and a balsamic vinaigrette

BUFFALO MOZZARELLA STACK 9

Ripe tomatoes, buffalo mozzarella, bittersweet merlot vinaigrette topped with savory prosciutto and aromatic basil

KETTLE CHIPS WITH BLUE CHEESE 7

Crisps topped with blue cheese, honey and balsamic glaze

BUBBLY BAKED BRIE 18

Brie (no pastry) baked with cranberries, brown sugar and almonds

ROASTED RED PEPPER HUMMUS 8

Made in-house and served with toasted bread, olives and carrots

MEATBALL AND SAUSAGE BITES 9

Pork/beef meatballs and cajun style sausage glazed with a sweet, tangy BBQ sauce and topped with fresh basil

TWO HAITIAN PIES 9

Choose from:
Herbs & spiced chicken
Salt and pepper pork
Curried beef
Spiced mushroom

FLATBREADS

ROSEMARY AND PROSCIUTTO FLATBREAD 15

Taleggio cheese, fresh rosemary and dried apricots topped with prosciutto

MARGARITA FLATBREAD 15

Thin crust flatbread topped with a tomato pizza sauce, buffalo mozzarella cheese, tomatoes, balsamic glaze and fresh basil

BLACK TRUFFLE FLATBREAD 15

Mascarpone cheese and black truffle cheese topped with a balsamic glaze and fresh basil

COPPA CABANA FLATBREAD 15

Thin crust flatbread with spicy tomato sauce, roasted red peppers, mozzarella and blue cheese topped with spicy coppa

CROSTINIS

5 pieces each

MARINATED MANCHEGO 9

Marinated slices of Manchego and roasted red peppers drizzled with olive oil

GARDEN TOMATO BRUSCHETTA 8

Sweet tomatoes, roasted red peppers and garlic topped with goat cheese and fresh basil

MISSION FIG 8

A toasted baguette topped with fresh, soft goat cheese and home-made Mission Fig jam

SMOKED SALMON 12

Smoked salmon over goat cheese with capers, shallots and lemon zest

SWEETS

CHOCOLATE FONDUE 15

Crazy Monkey - Dark chocolate with toasted bananas
Hazel Eyes - Dark chocolate with hazelnut
White Wedding - White chocolate