

FLESH AND BLOOD EXHIBIT INSPIRED MENU

OCTOBER 17 - JANUARY 26

BITES

TONNEMAKER PEPPERS & CAPERS \$2.25
fava bean puree, potato cake
(vegan, made without gluten-containing ingredients)

TASTE BRACIOLE \$2.50
red wine braised currants, garlic, onions,
fresh tomatoes, pine nuts, potato cracker
(vegan, made without gluten-containing ingredients)

FRIED POLENTA BITE \$2.25
pickled eggplant, walnut pesto
(vegan, made without gluten-containing ingredients)

ROASTED PEAR & CACIOTTA CROSTINI \$2.50
ferndale farmstead caciotta, roasted pear compote,
lemon, black pepper, tarragon
(vegetarian)

CUOPPO STREET FOOD CONE \$3.25
fried squid, cod, fresh lemon, crushi pepper

SAUTEED MUSSELS \$3.25
tomato, white wine, parsley, charred bread

ITALIAN MEATBALL SKEWER \$2.95
hearty tomato sauce, parsley
(made without gluten-containing ingredients)

STARTER

SAUTEED BROCCOLI RABE \$6
garlic, olive oil
(vegan, made without gluten-containing ingredients)

ROASTED CAULIFLOWER \$7
raisins, toasted pine nuts, parsley, garlic oil
(vegan, made without gluten-containing ingredients)

SHAVED FENNEL & RADISH SALAD \$7
bibb lettuce, fresh carrot, oil cured olives,
balsamic vinaigrette
(vegan, made without gluten-containing ingredients)

BUFFET

PIZZA NAPOLETANA \$2.5 a slice
fresh buffalo mozzarella, marinara, basil
(vegetarian)

ITALIAN BAKED EGGPLANT \$8
tomato, parmesan cheese
(vegetarian, made without gluten-containing ingredients)

SEAFOOD RISOTTO \$12
shrimp, clams, sautéed garlic, rich tomato broth
(made without gluten-containing ingredients)

"LA GENOVESE" NEAPOLITAN PASTA \$9
short rib, braised onions
(gluten free pasta available)

SWEETS

ITALIAN MELON TART \$2.75
short crust pastry
(vegetarian)

PÂTEÀ CHOUX \$2.75
custard filling, cherries
(vegetarian)

PEAR & RICOTTA CREAM TORTE \$2.75
(vegetarian)

ALMOND & PINE NUT COOKIE \$2.75
(vegetarian)

vegan and gluten free options available