## Small Plates and Foods for Pairing

## Tomato Bruschetta $\$ 6.75$

 Seasonal colorful tomatoes tossed in ofive oil and fresh herbs. Served on Seasoned Crostini \& topped with shaved Parmesan and Balsamic Glaze.Blue Cheese Bruschetta.
$\$ 6.95$
Seasoned Crostini topped with Blue Cheese served warm with a drizzle of $\mathcal{M}$ Mississippi $\mathcal{H}$ оney

Smoked Salmon Spread..... $\$ 8.95$ Smoked Salmon, Capers and Green Onion Glended with Cream Cheese and served with crisp seasoned Crostini

SeaGrapes 'Caviar'..... $\$ 6.95$
$\mathcal{A}$ sweet accompaniment to Whites and Pinot $\mathcal{N}$ oirs. Crostini's topped with Cream Cheese, Balsamic Pearls and Zante Currants

Fruit and Cheese Board................ $\mathbf{\$ 8 . 5 0}$
Wedges of Distinctive Cheeses and Clusters of Fresh Fruits served with seasoned Crostini

Charcuterie Board (Meat Plate) $\$ 9.50$
Prosciutto Wrapped Asparagus, Assorted Gourmet Salamis, Hams, Dried Meats and Jams. Served with seasoned Crostini and our homemade Olive Salad.

Spinach and Artichoke Dip. \$7.50
Fresh Spinach and Artichokes 6lended with Smoked Gouda, Parmesan, Ricotta cheese and Fried Prosciutto served warm with our seasoned Crostini.

Meat Balls......\$4.25
Three homemade Meatballs in a Ged of Tony's homemade Marinara

Antipasto Skewers...... $\$ 4.50$
Skewered Prosciutto, Provolone, Green Olives, Grape Tomatoes, Red Pepper and Pepperoncini drizzled with homemade $\mathcal{B a}$ samic Vinaigrette.

Roasted Garlic...... $\$ 5.25$
Whole Garlic Bulbs roasted in Olive Oil served warm on a bed of Spinach with $\mathcal{A s i a g o}$ Cheese and Bread.

## Caprese Salad

 \$7.50Layers of Roma Tomatoes, Fresh Mozzarelfa and Fresh Basil finished off with a drizzled of Sweet Balsamic Glaze

## Sampler Plates for the Table

Try a variety of our cold plate items. $\mathcal{A}$ Perfect food pairing when several wine varieties are being tasted at the table.

Plate For Two........ $\$ 10$
Plate For Four......... $\$ 20$

## Suggested Pizzas for Pairing

(Full menu alsa available from Tony's Brick Ouen Pizzerial

Margherita Pizza . $\mathbf{1 0 . 9 5}$
Rustic Tomato Sauce topped with generous portions of Basil and Fresh Mozzarella

## Pizza Bianca

\$13.75
$\mathcal{A}$ ffredo sauce topped with $\mathcal{M}$ arinated Chicken, Garlic, Rosemary and $\mathcal{A}$ rtichoke Hearts

## Veggie Pizza

 \$11.50Marinara sauce and 4 cheese Glend with Oven Roasted Red \& Green Peppers, Asparagus, Mushrooms and Zucchini

