

CROSTINI MENU

served on toasted focaccia bread

Roasted Tenderloin

crumbled blue cheese, pear chutney

Prosciutto

fig glaze, grana padano cheese

Classic Tomato Bruschetta

sun-dried tomato, roasted garlic,
balsamic, olive oil, basil

Eggplant Caponata

olives, peppers, celery, carrots,
onions, capers, balsamic glaze

Wild Mushroom

crimini, shiitake, portabella

Manchego

candied walnuts, chives

Grilled Shrimp

parmesan cheese, truffle oil

Three Crostinis

\$9

\$3 for each additional crostini



Guided by Principles of Sustainability