

ANTIPASTO

BRUSCHETTA

Toasted slices of sourdough baguette topped with a perfect combination of freshly diced tomato, onion, garlic & basil in Sicilian extra virgin olive oil, balsamic vinaigrette & Parmigiano Reggiano. Drizzled with balsamic reduction. \$13
Pair with the Creekside Red

SPINACH AND ARTICHOKE DIP

A creamy blend of artichokes, spinach & italian cheeses, served with warm pita bread \$14
Pair with the Chardonnay

CRAB CAKES

Three lump crab cakes paired with a lemon caper remoulade sauce \$22.50
Pair with the Equinoce Extra Dry

ITALIAN CHEESE BREAD*

Our pizza dough lightly brushed with extra virgin olive oil topped with fresh Bacio Mozzarella & Parmigiano Reggiano seasoned with herbs & a side of Marinara . . \$12
Pair with the Creekside Red

CHARCUTERIE BOARD*

Chef's choice of featured meats, cheeses, fruits and other delectable accompaniments. \$17
Pair with the Four Oak White

DOLCI

CHOCOLATE TRUFFLE ASSORTMENT

A chocolate mix of six different flavored truffles \$13
Pair with the Coeur de Colline

MINI MACAROONS

A colorful assortment of six miniature macaroon cookies in a variety of flavors. \$8
Pair with the Petite Colline

TIRAMISU

A traditional Italian dessert consisting of Mascarpone cheese filling, ladyfingers that have been skillfully soaked in espresso that has a touch of liqueur and then finished with a dusting of cocoa powder. \$9
Pair with the Coeur de Colline

PIZZE

AMERICANA

House-made San Marzano tomato sauce, Bacio mozzarella blend & pepperoni topped with delicious Parmigiano Reggiano.\$16

Pair with the Petite Colline

MARGHERITA

House-made San Marzano tomato sauce, sweet basil & cherry tomatoes topped with Bacio mozzarella blend & Sicilian extra virgin olive oil\$17

Pair with the Creekside Red

WILD MUSHROOM & SAUSAGE

Italian sausage, wild mushroom medley, House-made San Marzano tomato sauce topped with Bacio mozzarella blend\$17

Pair with the Reserve Merlot

PANCETTA E SALAME

Sliced Genoa salami, apple wood smoked bacon, cherry tomatoes, wild mushroom medley, House-made San Marzano tomato sauce, Bacio mozzarella blend drizzled with balsamic glaze\$18

Pair with the MN Marquette

ITALIAN MEATLOVERS

Savory pepperoni, salami, sausage, House-made San Marzano tomato sauce topped with fresh Bacio mozzarella and a sprinkle of Italian seasoning\$18

Pair with the Four Oak Red

GLUTEN FREE CRUST & OPTIONS*

All pizzas and the cheese bread are able to be made with a gluten free cauliflower crust for an additional charge.

****There is still the chance of cross contamination since our pizzas and platters are made in the same area with the same tools as our regular dough and food items.**