

## 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. . . . . \$15  
*Pair with the Creekside Red*

### SPINACH AND ARTICHOKE DIP

A creamy blend of artichokes, spinach & italian cheeses, served with warm pita bread . . . . . \$16  
*Pair with the Chardonnay*

### CRAB CAKES

Three lump crab cakes paired with a garlic aioli 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 . . \$13  
*Pair with the Creekside Red*

### CHARCUTERIE BOARD\*

Chef's choice of featured meats, cheeses, fruits and other delectable accompaniments. . . . . \$21  
*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. ....\$18

*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 .....\$18

*Pair with the Creekside Red*

## WILD MUSHROOM & SAUSAGE

Italian sausage, wild mushroom medley, House-made San Marzano tomato sauce topped with Bacio mozzarella blend .....\$22

*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 .....\$22

*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 .....\$22

*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.**