

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

CHEESECAKE BITES

A serving of six miniature cheesecake bites in a variety of flavors \$8
Pair with the LaCrescent

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

CHICKEN ALFREDO

Creamy alfredo sauce, Bacio mozzarella blend, diced roasted chicken breast, julienne red onions & garnished with Parmigiano Reggiano \$22

Pair with the Itasca

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.**