

# CARTA

## WINE BAR

NEW YORK

### SNACKS

Marinated Olives [V, GF] 8.

Marcona Almonds [V, GF, tree-nuts] 9.

### BAGUETTINIS

9" artisanal baguette, topped with our in house tomato-parmigiano sauce, melted cheese & savory toppings.

Mozzarella & Fresh Basil [VG] 17.

Pesto & Cherry Tomatoes [VG] 19.

Chorizo, spicy tomato sauce

& hot honey 21.

Non-Dairy Mozzarella +1.50.

### TAPAS

Pan con Tomate [pan amb tomàquet] 11.

Rustic bread topped with fresh grated tomato, olive oil, salt, and pepper.

Add Ons

Marinated Feta +6. Prosciutto di Parma +8.

Manchego +6 Chorizo Ibérico +9

Fresh Burrata [VG] 18.

Burrata di bufala, cherry tomatoes, balsamic vinegar, basil oil & black sea salt. Served with toasted focaccia.

Beet Hummus & Pita [VG] 16.

Garbanzo beans, beets, tahini [sesame seeds], cumin, fresh garlic & extra virgin olive oil. Served with fresh pita.

Truffle Croquettes [VG, dairy, egg] 18.

Potatoes, truffles shavings, nut-free roasted pepper sauce, Parmigiano-Reggiano cheese & white truffle oil.

Gambas al Ajillo [Shellfish] 17.

Sautéed shrimp with fresh garlic, parsley & espelette oil. Served with toasted focaccia.

Crab Bites [Shellfish, dairy, egg] 22.

Crab meat, topped with capers, micro chives & served with zesty remoulade sauce.

### FLIGHTS & BITES

White Wine 28.

Blanc De Gris & Birbablu

Assyrtiko & Roasted Beet Hummus

Sancerre & Triple Crème Brie

### CHEESE

Choose 3 cheeses for 26

Manchego, 12 months 9.

Parmigiano Reggiano, 20 months 10.

Birbablu 8.

Drunken Goat 11.

Triple Crème Brie 9.

### CHARCUTERIE

Choose 3 meats for 26

Prosciutto Di Parma, 24 months 12.

Beef Bresaola 11.

Beef Salami 8.

Chorizo Ibérico 12.

Sopresatta 9.

### MAKE IT A BOARD

for 41

Select 3 cheeses & 3 charcuterie, served with gluten free crackers, bread, cornichons, piparras, dates, dried peaches & figs seasonal jam.

### SIDES

Focaccia bread 4.

Pita bread 5.

Gluten-free crackers 6.

### DESSERT

Chocolate lava cake 11.

Warm Belgian chocolate lava cake served with vanilla gelato on crushed graham crackers, topped with sweet cocoa shavings.

Basque Cheesecake 12.

Creamy Basque-style cheesecake drizzled with a rich caramel olive oil syrup & fresh seasonal berries.

Red Wine 28.

Barbera d'Alba & Soppresata

Santenay Pinot Noir & Manchego

Côtes du Rhône & Spicy Chorizo

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

V: Vegan, VG: Vegetarian, GF: Gluten Free, NA: Non-Alcoholic