

PAVILION

AT FLAT CREEK ESTATE

ANTIPASTI shareable starters

SALUMI & CHEESE BOARD | chef selection of cured meats and cheeses, candied walnuts, mostarda, grissini, olives, pane carasau - 28

COZZE AL VAPORE | mussels, ciabatta, lemon, herbs, tomato, vigner wine, chile flake - 14 △

QUADRATINI DI MELANZANE | crispy compressed eggplant parmigiana bites, baby arugula, spicy arrabbiata sauce - 14

TARTARE DI MANZO* | pane carasau, pear, chive, bagna cauda, radish, fennel, capers, purple mustard - 16 △

ZUPPA E INSALATA housemade soup & salads

INSALATA CESARE | house caesar salad with teen romaine, umami dressing, banyul, croutons, 24 month d.o.p parmigiano reggiano - 13 △

INSALATA DI FRAGOLA | mixed greens, strawberries, gorgonzola, candied pecans, white balsamic vinegar - 14 ◇°

PIZZA

MARGHERITA | tomato sauce, housemade mozzarella, basil - 17

PATATE | mozzarella, fontina, potatoes, pancetta, housemade calabrian chile sauce - 19

VERDINA | provolone, fontina, mozzarella, 'nduja, arugula, truffle oil - 18

TRASTEVERNIA | italian sausage, mozzarella, blistered broccoli, provolone, chile flakes, parmigiano reggiano - 19

CAPRICCIOSA | tomato sauce, mozzarella, olives, artichokes, prosciutto, mushrooms - 19

DIAVIOLA | tomato sauce, mozzarella, chile flakes, soppressata - 18