



BRUSCHETTA

Prosciutto, buffalo mozzarella, white truffle oil and basil \$9
balsamic roasted mushroom, arugala pesto and goat cheese \$7
fresh ricotta, Parmesan Reggiano and white truffle oil \$8
basil pesto and buffalo mozzarella \$7
roasted red pepper, olives and goat cheese \$7
house-cured salmon, crème fraiche, smoked sea salt \$11

SMOKEY GUACAMOLE \$9

avocado, jicama and adobo served with corn tortilla chips

CURRIED SALMON TARTAR \$13

curry oil, sun-dried tomato aioli served on crispy wontons

TUNA CRUDO \$13

fresh tuna, avocado, shaved fennel, red onion, sun-dried tomato & chili oil served on crispy wontons

CRAB & RICOTTA TORTELLONI \$18

roasted piquillo pepper sauce, pine nuts, and Reggiano Parmesan

AHI TUNA SUMMER ROLL \$13

jicama, red pepper, avocado, red onion, pineapple chili dipping sauce

WARM LUMP CRAB AND ARTICHOKE DIP \$13

lump crab meat, artichoke, Parmesan, served with grilled pita

PROSCIUTTO WRAPPED ASPARAGUS \$11

with a traditional bagna cauda vinaigrette

CHICKEN SATAYS \$10

Skewered chicken with sesame peanut sauce

ITALIAN SAUSAGE SLIDERS \$10

caramelized onions, buffalo mozzarella, sun-dried tomato aioli

ROAST BEEF SLIDERS AU JUS \$10

provolone, horseradish Dijon

ANTIPASTI \$17

Prosciutto de Parma, nostrano salami, buffalo mozzarella, olives and roasted vegetables

CHIPOTLE APRICOT BBQ CHICKEN WINGS \$10

Gorgonzola fonduta, celery sticks

BEAN DIP TRIO \$10

hummus, Tuscan white bean and Latin spiced black bean dips served with grilled pita

CHILLED SHRIMP \$14

served with fresh horseradish cocktail sauce

SALADS

SKYPOINT CAESAR \$9

*romaine, black pepper croûtons, sliced pear, Gorgonzola tossed in Caesar dressing
add Roasted Chicken Breast \$2.50*

NAPA VALLEY \$9

*field greens, roasted asparagus, tomatoes, green apple, red onion, almonds and goat cheese
croquette with apple cider vinaigrette*

FAR EAST COAST \$12

*sesame Ahi tuna , mixed greens, carrots, peppers, cucumber, onion, radish sprouts, spiced cashews
with wasabi mustard vinaigrette*

LEMON ROASTED SALMON \$14

mixed greens, artichoke hearts, onions, asparagus and tomato with citrus herb vinaigrette

CAPRESE SALAD \$11

*sliced tomatoes ,buffalo mozzarella, croutons, arugala, red onion, cucumber, balsamic vinaigrette,
Reggiano Parmesan cheese*

SANDWICHES

** All sandwiches are served with fruit and greens*

ROASTED VEGETABLE \$9

mushrooms, peppers, onions, asparagus, Gorgonzola, and roasted garlic mayo on a baguette

CHIPOTLE APRICOT BBQ CHICKEN \$10

avocado, red onion, arugala and roasted garlic mayo on grilled sliced ciabatta

PROSCIUTTO DI PARMA \$13

*imported prosciutto ham, buffalo mozzarella, oven dried tomato, arugala and red wine vinaigrette on
ciabatta*

TURKEY AND BRIE \$10

apple pear chutney, arugala on a baguette

PESTO CHICKEN SANDWICH \$10

basil pesto, oven roasted tomato, goat cheese and arugala on ciabatta

DESSERTS

CHOCOLATE LAVA CAKE \$9

warm chocolate cake with melted chocolate center served with vanilla gelato and fresh whip cream

CHOCOLATE COVERED STRAWBERRIES \$12

BELGIUM WAFFLES \$9

gelato, Nutella and whipped cream

SKEWERED APPLE WEDGES \$6

with warm caramel and peanuts

HOT PRETZEL \$5

served with spicy mustard

CHEESE PLATE \$16

5 imported artisanal cheeses served with nuts and fruit