

# Wine Affairs Tapas Menu

Please Note - Our Kitchen will Close 1/2 hr before Closing Time.

## Gourmet Cheese

<b>Gran Queso by Roth Kase</b>	<b>\$4.25</b>	<b>Gorgonzola</b>	<b>\$4.25</b>
<i>This cheese has won more awards than any other cheese Roth Kase makes! The ivory paste is strewn with small holes, has a sharp bite, and a lovely, long sweet finish.</i>		<i>This is a pungent blue cheese, and its intense flavor and strong aroma make it an excellent table cheese or pairing with a glass of port for those blue cheese connoisseurs.</i>	
<b>Montasio</b>	<b>\$4.00</b>	<b>Pecorino Moliterno w/Truffles</b>	<b>\$6.00</b>
<i>A true mountain cheese from the Veneto dating back to the 13th century. This hay colored cow's milk cheese has a 40% fat content. It has a pleasantly rich, yet very fruity taste with hints of pineapple.</i>		<i>This Pecorino Moliterno is infused with black truffle paste after the cheese has been aged so that the cheese develops its own character before the truffles are injected.</i>	
<b>Piave</b>	<b>\$4.50</b>	<b>Taleggio Valsassina</b>	<b>\$4.25</b>
<i>A mountain cheese from the northern Veneto region near the Piave river. Its made from cow's milk and has a 40% fat content. Its aged 9 months and has a mild, buttery flavor.</i>		<i>Mild and delicate, melting and creamy to the palate, aromatic in its subtleness. A slightly thready soft cow milk cheese with reddish crust that is soft, thin and usually wrinkled.</i>	
<b>Tete de Moine</b>	<b>\$6.00</b>	<b>Three Cheeses Plate</b>	<b>\$12.99</b>
<i>This firm to semi soft cheese is made exclusively in the Jura region of Switzerland. Its name, which means "Monk's Head", and its flavor is sweet and tangy, with musty wood mold and nuts.</i>			

## Cool Tapas

<b>Artichoke, Olive, Cheese and Meat Antipasto</b>	<b>\$12.00</b>	<b>Duo Hummus and Fresh Vegetables Plate</b>	<b>\$5.95</b>
<i>Marinated artichoke hearts with roasted red bell peppers, kalamata Olives, manchego cheese and premium genoa salami.</i>		<i>Sweet roasted red pepper and basil pesto hummus with toasted buguett bread, baby carrots, and cucumbers.</i>	
<b>Goat Cheese Toasts</b>	<b>\$6.50</b>	<b>Garden Tomato Bruschetta</b>	<b>\$5.95</b>
<i>Slice of fresh goat cheese on baguette bread top with Herbes de Provence, garlic, extra virgin olive oil and roasted bell peppers.</i>		<i>Sweet Tomatoes, roasted bell Peppers, topped with goat Cheese and fresh Basil.</i>	
<b>Simple Tomato and Bafala Mozzarella Salad</b>	<b>\$6.95</b>	<b>Marinated Manchego Cheese and Roasted Peppers Top with Baguette Bread</b>	<b>\$8.95</b>
<i>Local fresh tomatoes, aromatic basil, and bafalo mozzarella, top with toasted sliced almonds and serve with extra virgin olive oil and moscatel wine vinegar.</i>		<i>Marinated slices of manchego cheese and roasted red peppers drizzled with extra virgin olive oil.</i>	
		<b>Tomato, Mozzarella, and Prosciutto Salad</b>	<b>\$5.95</b>
		<i>Ripe tomatoes, aromatic basil, and smooth mozzarella with prosciutto and serve with extra virgin olive oil and merlot wine vinegar. \$1 extra for Bafala Mozzarella.</i>	

## Sizzling Tapas

<b>9 inch Flatbread Pizza</b>	<b>\$10.99</b>	<b>Baked Brie (8oz whole wheel, no pastry)</b>	<b>\$14.25</b>
<i>Please choose:</i>		<i>Please choose the flavors:</i>	
1. Black truffles cheese pizza		1. Brown Sugar, Cranberry, and Almonds	
2. Prosciutto Cotto with Sun Dried Tomatoes and Red Onion		2. Mango Chutney with hint of curry spice	
<b>Black Jack Pullpork Sandwich</b>	<b>\$7.95</b>	3. Pickled Raisins with hint of chili	
<i>Black olives condiment, Jack cheese, butter lettuce, tomato with smoked pullpork. Served with house salad or sweet potato fries.</i>		<b>BBQ Meatballs and Cajun Style Sausages</b>	<b>\$7.95</b>
<b>Mini Puff Pastry Plate</b>	<b>\$6.50</b>	<i>Pork/Beef meatballs and cajun style sausage glazed with sweet, tangy BBQ sauce. Top with fresh basil.</i>	
<i>Six bite size puff pastries, one of each: Spinach Potato; Pizza Wheels; Potato; Spinach Feta Cheese; Pesto Cheese Kalamata Olives; Feta Cheese, Dill &amp; Sun Dried Tomatos.</i>		<b>Panini</b>	<b>\$7.75</b>
<b>Spicy Chicken Wings with Tarragon</b>	<b>\$0.99 per wing</b>	<i>Please choose:</i>	
<i>Baked chicken wings with spices, cayenne pepper, and tarragon.</i>		1. Prosciutto Cotto with Roasted Tomatoes and Pecorino	
		2. Sausage, Pickled Raisins, and Goat Cheese	
		3. Goat Cheese with Salami and Black Olive Pesto	
		4. Artichokes, Oven-Roasted Tomatoes, and Goat Cheese	
		<i>Served with house salad or sweet potato fries.</i>	

## Desserts

<b>3 Scoops of Sorbet or Gelato</b>			<b>\$4.25</b>
<i>Mix or Match, total 3 scoops per serving. Vanilla, Chocolate, Caramel Balsamic Gelato or Meyer Lemon Sorbet.</i>			
<b>Chocolate Mousse Cake</b>			<b>\$5.95</b>
<i>One slice of chocolate mousse cake made with moist rich chocolate layer and chocolate butter cream.</i>			
<b>Dark Chocolate Covered Dried Dattato Figs OR Candied Mandarin Slice</b>			<b>\$1.25 each</b>
<b>Kafelua Krunch Torta Gelati</b>			<b>\$5.95</b>
<i>Coffee ice cream (made with Kahlua) on a New York cheesecake base, topped with milk chocolate fudge and crushed heath bars.</i>			
<b>Mocha Almond Fudge Torta Gelati</b>			<b>\$5.95</b>
<i>Rich espresso ice cream on a chocolate cheesecake base, topped with our special fudge sauce and sliced almonds.</i>			
<b>New York Style Cheese Cake with Cheery Glaze</b>			<b>\$5.95</b>
<i>Creamy, smooth, rich, and absolutely delicious.</i>			

