

L'emigrante

Small Bites

OLIVES marinated mix of picholime, Kalamata, nicoise, castelvetro olives. 6

HUMUS house made warm humus served with pita 7

SPANAKOPITA triangular crust of phillo, filled with leeks, spinach, onion and feta cheese. 9

BETROOT TARTARE organic golden & purple beets thinly sliced. Goat cheese, arugula, citrus vinaigrette 10

ZUCCHINI PANCAKES two patties made with shredded zucchini, feta, dill, parsley, oregano and egg, pan-fried. 9

Bruschetta 14 Choose Four Selections Below

Roasted beets, Basil, Goat cheese

Brie, pear, organic honey

Kale, burrata, golden raisin

Smoked salmon, Cream cheese, red onion, capers, Dill (+1)

Parma prosciutto, Dried Black Fig, ricotta (+1)

Guacamole, mango salsa, crab (+1)

Spicy shrimp, crab, scallion (+1)

Ricotta, caramelized garlic, honey.

Canadian ham, ricotta, arugula, dried apricot (+1)

Fresh mozzarella, Cherry tomato, Basil, balsamic

Quattro fungi, shallots, fontina

Gorgonzola, honey, spiced candied walnuts

Charcuterie Plate 3 for \$15, 5 for \$20

ITALIAN DRY SALAMI - ITALY cured, fermented and air dried, flavor of black pepper, fresh garlic, and touch of paprika.

CANADIAN HAM – SPAIN cured hind leg of the pig. Cured for at least a year, it has a much deeper flavor firmer texture than its closest relative, Italian prosciutto

PROSCIUTTO DI PARMA – ITALY the rosy red meat, luscious cream-colored fat of prosciutto di parma have become the world's favorite. Sweet, nutty with an unmistakably heady aroma

MORTADELLA - ITALY large Italian sausage. Flavored with spices, ground black pepper, myrtle berries and pistachios.

CHORIZO – SPAIN this is a mixture of coarsely ground pork meat blended to a mixture of spices, including paprika which lends it a red coloring

Charcuterie

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ITALIAN DRY SALAMI - ITALY is cured sausage, fermented and air-dried meat, originating from one or a variety of animals.

MORTADELLA – LOCAL made of finely hashed cured Pork sausage with flavored with spices, including whole or ground black pepper, myrtle berries, and pistachios.

GOAT – LOCAL fresh milk taste, mild flavor and smooth texture.

Salads

RAW KALE fennel, roasted almonds, blood orange segments, shaved Parmesan 11

L'EMIGRANTE organic golden & purple beets with garden mix, cherry tomato, honey vinaigrette & gorgonzola 11

SMOKE SALMON avocado, pickled egg, organic garden greens, raisin & caper vinaigrette. 13

WILD ARUGULA Red onion, dried apricot, cherry tomato, Orange zest goat cheese, pomegranate vinaigrette 11

Sandwich served with kettle chips

TUSCAN chicken, avocado, red onion, pesto, tomato, chevie 11

PULLED PORK jalapeno creamed corn, housemade bbq sauce 12.5

ROAST BEEF caramelized onion, roka, tomato, fennel-dijon aioli. 12

PORTABELLA zucchini, red onion, humus spread, fontina 12

SMOKED SALMON cream cheese, capers, red onion, dill 13

LAMB SHANK arugula, harissa-tomato aioli, tomato 13

Share Plates

BAKED GIGANTES BEANS with onions, celery, tomatoes & feta cheese served in a clay pot. w/ French baguette. 14

PERA TALAS BÖREGİ grilled smoked chicken breast & vegetables rolled in phyllo dough w/ coconut curry sauce & garnished w/ green apples & currants 18

BIRD NEST trumpet & oyster mushroom, baby zucchini, green olive, red bell pepper, cream cheese encased in kataifi, a specialty pastry dough resembling shredded phyllo 18