

Tapas at Dattilo

Anchovy Bruschetta anchovies, calabrese semi spicy chili peppers, crostini **5**
Recommendation: *Riesling St. Michelle , Moscato Pasorina*

Polenta Vesuvina polenta cake filled with mozzarella, marinara sauce **5**
Recommendation: *Chianti Querceto, Nebbiolo Giacossa*

Stuffed Dates dates stuffed with goat cheese, pepper jam wrapped in Parma prosciutto served warm with a balsamic reductions sauce **6**
Recommendation: *Moscato Pasorina, Lambrusco, Frambroise Iambic*

Ciampella spinach, mixed greens, mozzarella stuffed in a pita, marinara sauce **7**
Recommendation: *Querceto Chianti, IL Bruciato Antinori*

Spezzatino prime beef, Mayan onions, & potatoes in Achille's secret sauce, with crostinis **8**
Recommendation: *Cabernet St. Jean, Zinfandel Federalist*

Polpette meatballs - turkey, lamb, veal served in Achille's secret sauce **8**
Recommendation: *Anthology Meritage Conn Creek*

Portabella Fries portabella mushrooms served with a roasted garlic aioli sauce **9**
Recommendation: *Pinot Grigio Santi, Sauvignon Blanc, Cup cake*

Sicilian Artichoke artichoke stuffed with cheese, breadcrumbs, garlic, herbs **9**

Charcuterie coppa, soppressata, prosciutto **9**

Brasciola parsley, cheese & breadcrumbs rolled in thinly sliced Filet Mignon, grilled, served with mixed greens and Achille's secret sauce **13**
Recommendation: *Col Solare Columbia Valley*

Lobster Fold handcrafted crepes filled with lobster, spinach, baby greens, lobster sauce **14**
Recommendation: *Chardonnay Meridian, Chardonnay Reserve Beringer*



Olives house-marinated olives **5**

Spinach Artichoke dip spinach, artichoke, feta, jack, cream cheese, crispy flat bread **11**

Formaggio tre Drunken goat, Gourmandise, Manchego, pepper jam, balsamic **14**

Formaggio cinque Drunken goat, Gourmandise, Manchego, Roquefort Blu, Sottocenere truffle, pepper jam, balsamic **21**