



mangia

## “Tooth Picks”

### Why “Tooth Picks”

A concept from a wine bar in Venice. All of the food was self served with toothpicks, no menu just a bar with small bites and tooth picks. Loved the idea and knew one day I would open up my wine bar with the name

### “Tooth Picks”

Buon Appetitio!

## Spuntini

*small plates \$9*

**Tonno Crudo-** tuna sashimi, rucola,  
veg salad, olive vinaigrette

**Crispy Garlic -Shrimp-**fried lemons, chive aioli

**Calamari-**olive oil, garlic, chili flake

**Veal Meatballs-**braised in San Marzano sauce

**Beets-**gorgonzola, rucola, candied walnuts

**Caprese-**Fresh mozzarella, tomatoes, basil oil,  
sea salt

## Crostini

3 pieces \$4

Chicken liver- grappa and apple

Cannellini bean-sage and pancetta

Mushroom- seared mushrooms,  
ricotta salata

Deviled egg- truffle infusion

or

Bowl of dates- gorgonzola,  
pecorino, balsamic drizzle

\$8

## Formaggi

*\$4 each or 3 for \$9*

**Parmigiano-** the famous aged cow's milk

**Pecorino-**equally famous sheep's milk

**Gogonzola-** blue cow's milk

**Caprino-** goats milk



Wine is bottled poetry.

ROBERT LOUIS STEVENSON