

TAPAS MENU

LIGHT & FRESH

MEDITERRANEAN PLATE (VEGETARIAN) 14

Artichoke pieces, Greek olives, mozzarella balls, Italian marinated tomatoes, peppers, pepperoncini, cornichons & baguettes.

BURRATA CHEESE PLATE 17

Di Stefano Burrata Cheese with olive oil, pink salt, pepper, sundried tomatoes & baguettes.

BUFFALO MOZZARELLA STACK 13

Ripe tomatoes, buffalo mozzarella, bittersweet vinaigrette topped with savory prosciutto and aromatic basil

ARUGULA SALAD 12 / add chicken \$2

Fresh arugula tossed with dried cranberries, goat cheese, candied walnuts, apples, and balsamic vinaigrette

ORIENTAL CHICKEN SALAD 13

Shredded Iceberg lettuce, sesame breaded chicken, sliced almonds, rice noodles, green onions, cilantro, and rice soy vinaigrette

SOFT CHEESE PLATE 22

Burrata, Buffalo Mozzarella, Crescenza Ricetta and Goat Cheeses served with sundried tomatoes over arugula with salt, pepper and olive oil drizzle.

MEAT & CHEESE BOARDS

Served with dried fruit, seasoned almonds, candied pecans, olives, stone ground mustard, honey, and toasted bread

MEAT & CHEESE BOARD \$24

Choose 4 of our premium meat & cheese selections

CHARCUTERIE BOARD 22

Choose four premium meats

CHEESE BOARD 22

Choose four premium artesian cheeses

THE ALAMEDA MEAT & CHEESE BOARD \$40

Choose 8 of our premium meat & cheese selections

CHOOSE ANY INDIVIDUAL ORDER OF MEAT OR CHEESE FOR \$8

ENGLISH FARMHOUSE CHEDDAR

Aged for up to 12 months, sharp and savory

FONTINA BY FIORELLA

Semisoft cow cheese with a gentle buttery & nutty flavor

TOSCANO SALAMI

Mild flavors of pepper and garlic

SPANISH MANCHEGO (HARD OR SOFT)

Spanish Sheep's milk.

GOUDA CHEESE

Aromatic and caramel-like flavor combined with its dense and springy texture. Hints of nuts with sweet and creamy notes

SPICY COPPA

Seasoned with red and cayenne peppers

POINT REYES ORIGINAL BLUE

Sweet fresh milk with a medium to strong punch of blue flavor

BLACK TRUFFLE CHEESE

Earthy, garlicky, nutty flavor

SOPPRESSATA

Robust with spice and hints of fennel

CALBRESE ITALIAN SALAMI BY FAMANI

Italian wild fennel seed, sweet and hot Calabrian pepperoncini and chili flakes

PECORINO WITH PISTACHIO

Fresh sheep's milk, mild and aromatic

PROSCIUTTO

Balanced & light delivering salty, sweet & savory flavors

TARTUFO ITALIAN SALAMI BY ALLE-PIA

Black summer truffles and white truffle oil

PURPLE HAZE GOAT CHEESE BY CYPRESS HILL

Lavender and wild fennel notes

SALAMETTO PICCANTE "CHORIZO" BY FAMANI

Dry chorizo, brick-red in color and seasoned with pimento

FINOCCHIONA ITALIAN SALAME

Flavors of traditional Chianti wine, fennel seeds and black pepper

Soft ripened cheese from the French region of Brie

TASTY BITES

TATER TOTS 8

Feel like a kid again

TRUFFLE POPCORN 8

Hot butter and salt with truffle oil

BUBBLY BAKED BRIE 18

Brie (no pastry) baked with cranberries, brown sugar, and almonds

CHICKEN TENDERS AND RANCH 9

Breaded and baked chicken nuggets

ARTICHOKE & SPINACH DIP 13

House made and served warm with crostini dipping bread

MEATBALL AND SAUSAGE BITES 13

Pork/beef meatballs and Cajun sausage glazed with a sweet, tangy BBQ sauce and topped with fresh basil

AVOCADO TOAST 11

Rosemary Sourdough topped with fresh avocado, Italian marinated tomatoes in olive oil, salt and pepper with a balsamic glaze

MINI CORN DOGS 8

Bite sized corn dogs with spicy brown mustard

PRETZEL STICKS 8

3 Salted pretzels sticks served warm and topped with melted butter and sea salt.

SPRING ROLLS (VEGETARIAN) 9

Served with a sweet Thai chili sauce

SAMOSAS BY CURRY ROOTS 12

Vegan & Spicy. Served with tamarind and mint chutney

ROASTED RED PEPPER HUMMUS 11

Served with toasted bread, olives, and carrots

CHICKEN NACHOS 12

A little different style using potato chips with nacho cheese, chicken, BBQ Sauce, Sour Cream & Green Onion

CHICKEN QUESADILLA 13

Ancho Chipotle aioli, pepper jack cheese, fire roasted salsa

FRENCH DIP SLIDERS 11

Thinly sliced roast beef served with Au jus and horseradish

MARGHERITA 15

Basil tomato sauce, buffalo mozzarella cheese, tomatoes, balsamic glaze, and fresh basil

PIZZA (10")

CLASSIC PEPPERONI 15

Pepperoni ..enough said!

ROSEMARY AND PROSCIUTTO 15

Taleggio cheese, fresh rosemary and dried apricots topped with prosciutto

BLACK TRUFFLE & HONEY 15

Mascarpone cheese and black truffle cheese topped with a balsamic glaze and fresh basil

ALEX'S FAMOUS ARTICHOKE & CHICKEN PIZZA 15

Pesto, basil, olives, Davina roasted tomatoes and crushed red peppers

THREE ITALIANS 15

Spicy tomato sauce, roasted red peppers, mozzarella cheese, topped with spicy Coppa, Toscano and Soppresata Salami

MARINATED MANCHEGO 12

Marinated slices of Manchego topped with roasted red peppers

CROSTINI (5 pieces)

MISSION FIG 12

A toasted baguette topped with fresh, soft goat cheese And Mission Fig jam

SMOKED SALMON 12

Smoked salmon over goat cheese with capers, shallots, and lemon

GARDEN TOMATO BRUSCHETTA 12

Sweet tomatoes, roasted red peppers and garlic topped with goat cheese and fresh basil

ITALIAN MARINATED TOMATOES & PESTO 12

Topped with feta cheese and balsamic glaze