

Wednesday-Saturday 4:00pm-9:00pm

**Small Plates**

Charcuterie Board - $21

Chef’s selection of meats, cheeses, honey, jam,

olive medley, crostini

Seared Tuna (GF) - $14

Blackened Ahi tuna, teriyaki, and wasabi

1629 Shrimp Cocktail (GF) - $16

Jumbo tiger shrimp, lemon, house made

Viognier cocktail sauce

Blistered Shishito Peppers - $10

House made lemon garlic aioli

Watermelon Caprese - $14

Seedless watermelon, fresh mozzarella, basil, balsamic glaze

Tomato basil bisque - $9

**Brick Oven Pizzas $21**

Bee Sting

Pepperoni, fresh mozzarella,

red pepper flakes, clover honey

Prosciutto Arugula Pizza

Mozzarella, tomato sauce, baby arugula, italian cured ham, shaved parmesan

Funghi E Tartufo

White pizza, three cheese blend, mixed mushrooms, onion, truffle oil

**Tonight’s Specials**

Pan Seared Branzino (GF) - $32

Branzino, spinach orzo, broccolini, finished with gremolata

SUGGESTED PAIRING: 2022 SERENADE

10 oz. Rib-Eye Steak (GF) - $38

Garlic Mashed potatoes, roasted tricolor carrots,

herb butter

SUGGESTED PAIRING: 2020 1629

Chicken Piccata - $28

Chicken breast, fettuccine, grilled asparagus, lemon caper

SUGGESTED PAIRING: 2022 VIOGNIER

**Dessert**

New York Style Cheesecake with fresh berries - $12

Double Chocolate Cake - $12