



Nibbles

Warm nut medley /5
Trapiche Oak Cask Pinot Noir

Tuscan Loaf 1/2 loaf /5 full loaf /8
Freshly baked artisan bread
served hot from the oven with garlic and herb
infused olive oil
Barone Fini Pinot Grigio

Fromage

Cheese Board 8/ea or 3 for/21
Varieties will change weekly.
Served with our house made Crostini
Kendall Jackson Avant Chardonnay

Goat Cheese spread /9
Our own house made infused with lemon and
fresh herbs and olive oil drizzle
Served with our house made Crostini
Seaglass Riesling

Meats

Prosciutto -
Salami -
Soprasetta -
8 ea or 3 for 21
Folonari Pinot Grigio

Antipasto Platter /14
(enough to share)
A selection of cheeses, meats, artichoke hearts,
roasted red peppers, and olives served with our
house made Crostini
Jargon Pinot Noir

Lite Fare

Shrimp Cocktail /10.
served with our own fiery cocktail sauce
The Crossings Sauvignon Blanc

Crab toast points /10.
Lump crab meat lightly dressed and served
on toasted italian points.
Cupcake Chardonnay

Warm Olive Medley /9
A variety of green and black olives tossed
in fragrant infused olive oil served warm to
heighten their flavor
Cavit Pinot Grigio

Tuscan Sushi /8
Thinly sliced baby zucchini filled with herb
infused goat cheese and rolled around roasted
red peppers and fresh chives.
Served atop artfully drizzled
balsamic. 3 pieces
Seaglass Riesling

Prosciutto wrapped greens /8
Thinly sliced prosciutto wrapped around
baby field greens that have been lightly dressed
in our own house made infused olive oil 6 pcs.
Barone Fini Pinot Grigio

Spinach and Artichoke toasted Ravioli /9
served with our famous house vodka sauce
Trapiche Oak Cask Pinot Noir

Meatball Sliders /9
Two meatball or sausage sliders. Or one of each!
Your choice, served in our own marinara sauce
and mozzarella
Ruffino Superiore Chianti
Red Diamond Shiraz



Pizzettas

Our own 9" rustic made pizzas. Perfect to share.

Margherita /8

Lite marinara sauce topped with fresh mozzarella, basil and thinly sliced fresh tomatoes

Concannon Cabernet

Spinach and Artichoke /11

Creamy Romano sauce topped with fresh baby spinach, artichokes hearts and fresh mozzarella

The Crossings Sauvignon Blanc

Portabella /11

Lite marinara sauce topped with sliced portabella mushrooms, fire roasted red peppers, carmelized onions and topped with parmesano reggiano and fresh mozzarella

Ravenswood Zen of Zin "Old Vine" Zinfandel

Buffalo Chicken /11

Buffalo style wing sauce topped with diced celery and red onion breaded white meat chicken and topped with fresh gorgonzola cheese. Has a little heat!

Parducci Petite Sirah

Shrimp Alfredo /12

Alfredo sauce topped with shrimp prepared scampi style and freshly diced tomatoes.

Kendall Jackson Avant Chardonnay

Add to any pizza

sausage / 2

mushrooms / 2

pepperoni / 2

We are happy to serve 12" gluten free versions of our pizzettas. Please add /5

Bruschetta

4 pieces of your choice all served on our house made crostini, drizzled with fragrant olive oil

Chateau Ste. Michelle Chardonnay

Diced Tomatoes, Goat Cheese, fresh basil /9

Diced tomatoes, garlic, fresh basil /8

Prosciutto, fresh mozzarella, fresh basil /9

Goat cheese, tangle of marinated roasted red peppers /10

Insalate

Caprese Stack /9

Sliced tomatoes (heirloom in season) layered with fresh mozzarella and basil and finished with a balsamic and olive oil drizzle

The Crossings Sauvignon Blanc

Caesar /9 /12 with chicken

This is a BIG salad. hearts of romaine, our own garlic rubbed croutons crumbled bacon and anchovies tossed with Caesar dressing and fresh parmigiano reggiano

Kendall Jackson Avant Chardonnay

Sweets

We are proud to exclusively offer freshly prepared pastries from Local Bakeries.

Selections will vary weekly and will always be delicious!

Fresh Fruit plate (in season) Market Price