

# EATS

# Petisco

## PLATTOS

**PAN ROASTED SALMON** \$20  
King Salmon, sweet yam and collard green hash, lemon almond butter

**BACON WRAPPED MEATLOAF** Ground chuck, pork sausage, port wine demi-glaze, mashed potatoes \$15

**SAUSAGE & PORCINI WITH GNOCCHI** Pork sausage, porcini mushrooms, tomatoes, onions, potato gnocchi \$14

**RAVIOLI OF THE DAY** \$12  
Ask your server for today's ravioli preparation

**SALMON RASPBERRY SALAD** \$18  
Pan roasted salmon served over baby greens with shallot vinaigrette, goat cheese, sliced apples and raspberries



## SIDES

**ADD CHICKEN SALAD** \$4  
**ADD TUNA SALAD** \$4  
**MASHED POTATOES** \$5

**VEGI SIDE OF DAY** \$5  
**SIDE GREENS** \$2

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Gratuity added for parties of 6 or more.

## BOCADILLO

NUTS \$3 OLIVES \$3 BREAD \$2

**PETISCO PLATTER** \$14  
Cured meats, assorted cheese, Mama's Lil Peppers, mustard pickles, olives, nuts, baguette

**TRIO OF CHEESE** \$12  
Three cheeses, membrillio, fresh and dried fruit, baguette

**BEEF CARPACCIO\*** \$10  
Thinly sliced tenderloin, lemon, arugula, EVOO, parmesan, sea salt, baguette

**PORTOBELLO CARPACCIO** \$9  
Goat cheese, lemon vinaigrette, arugula, baguette

**FRENCH ONION SOUP** \$5/\$8

**SOUP OF THE DAY** \$3/\$6

## SALADA



**PETISCO SALAD** \$5/\$7  
Baby greens, carrots, tomato, cucumber, balsamic vinaigrette

**ROGUE PEAR SALAD** \$6/\$10  
Arugula, Rogue Creamery blue cheese, sherry vinaigrette, walnuts

**ROASTED BEETS** \$6/\$10  
Arugula, goat cheese, walnuts, apples, lemon herb vinaigrette

**CAPRESE SALAD** \$9  
Ripe tomatoes, fresh mozzarella, EVOO, balsamic vinegar, fresh basil, baguette

**SALAD NICOISE** \$12  
Greens, hard cooked eggs, olives, tuna salad, green beans, tomato, cucumbers, baby pickles

**CHICKEN SALAD-SALAD** \$11  
House-made chicken salad, greens, tomatoes, cucumber vinaigrette

## SANDWICHES

All sandwiches served hot, cold or as a salad, with a choice of baguette or ciabatta. Served with a small green salad. Substitutions and additions will cost a little extra!

**FRESH MOZZARELLA** \$9  
Ripe tomatoes, fresh basil, EVOO, balsamic vinegar

**PROSCIUTTO** \$10  
Fresh mozzarella, ripe tomatoes, fresh basil, EVOO and balsamic vinegar

**WHITE TUNA SALAD** \$9  
Green onions, long-line caught albacore tuna, mayo \$10

**TURKEY BREAST** \$10  
French brie, mayo, honey mustard

**HICKORY SMOKED HAM** \$11  
French brie, mayo & honey mustard

**ANGRY SICILIAN** \$11  
Prosciutto, salami, sopressata, cappicola, parmesan, red peppers, balsamic, EVOO

**CHICKEN SALAD** \$10  
Draper Valley chicken, pine nuts, basil, granny smith apples, mayo, raisins, currants

**ROASTED PORTOBELLO** \$10  
Red pepper, basil, tomato, balsamic, EVOO

**ROAST BEEF**  
Horseradish cream, roasted red peppers, aged Spanish manchego cheese

