

# Nebbiolo Tapas Menu



## Olivas Misto

Nebbiolos' mix of delicious European Olives  
5.25

## Salumi

A quartet of the finest, thinly sliced, European  
and American cured meats  
11.75

## Formaggi

A selection of fine cheeses w/ jam,  
fancy mustard and crackers  
10.50

## Salmone Bruxelli

A fresh petite filet of seared salmon on warm salad of  
broken brussels, fresh apple, red onion, bacon  
and Beurre Blanc  
14.75

## Garlic Focaccia

Our homemade bread roasted w garlic butter  
and served w/warm Nebbiolo Marinara  
6.50

## Brie and Garlic

Oven roasted, Extra Virgin marinated whole,  
fresh garlic clove and melty Double Cream Brie,  
w/ baguette crostini  
9.75

## Fresh Salmon Tacos

Two fresh Pacific salmon fillet tacos, pico de  
gallo, crème fraîche, guacamole  
11.75

## Funghi Confit'

Mushrooms oven roasted in Spanish olive oil,  
herbs and garlic w crostini of baguette  
8.75

## Granchio Nebbiolo

Dungeness crab ceviche cocktail with fresh  
avocado, lime, cilantro and pico de gallo  
14.75

## Grilled Vegetables Provençal

Extra Virgin olive oil and fresh herb marinated  
Portobello and mixed grill of vegetables and  
San Marzano tomato coulis  
9.75

## Polenta Marinara

A bowl of our fresh homemade polenta topped  
w/Nebbiolo marinara and parmesan...  
7.25

## Scampi

Pacific Prawns sautéed in sherry wine, butter,  
fresh garlic, lemon and herbs w/ toasted  
baguette crostini  
11.75

## Calamari

Delicately seasoned, flour-dredged Pacific  
squid, quickly deep-fried in very hot, very clean  
vegetable oil served w/ tangy remoulade  
11.50

## Chicken & Green Chile Flauta

Natural chicken, New Mexico "Hatch" green  
chile, jack cheese deep-fried in flour tortilla shell  
w/ fresh pico de gallo & guacamole  
9.75

## Fresh Manila Clams

Fresh NW local clams, sautéed in white wine,  
cream and herbs, w/ grilled baguette  
12.75

\* Ask your servers about what fabulous Special Menu Features and tempting Desserts we have!

