



## CHEESE & CHARCUTERIE

{ONE \$7 - THREE \$17 - FIVE \$26}

- Prosciutto** | Soft, Silky & Slightly Salty
- Black Truffle Salami** | Soft Texture, Developed Flavors
- Soppressata** | Coarsely Ground Salami, Hints of Clove
- Spanish Chorizo** | Mild Heat, Dry - Cured with Paprika and Garlic
- Jalapeño Salami** | Hints of Jalapeño, Medium Heat, Rich Flavor

- Blacksticks Blue** | Cow - Mild Flavor with a Sweet and Creamy Finish
- Lamb Chopper** | Sheep - Mildly Earthy, Hints of Citrus
- Tres Leches** | Goat, Sheep and Cow Milk - Semi Firm Texture
- Aged Gouda** | Cow - Firm, Complex Nutty Flavor
- Brillat-Savarin** | Cow - Triple Crème Brie, Notes of Truffle

## APPETIZERS

- Butternut Squash Risotto Ball** (3) | \$11 | Roasted Onion Puree, Fine Herbs (V)
- Sweet Chili Calamari** | \$14 | Tubes and Tentacles, Crispy Fennel & Red Onion, Tartar Aioli
- Carpe Salad** | \$9 | Garden Greens, Candied Walnuts, Wine Soaked Cranberries, Parmesan, Aged Balsamic (GF, V)
- Roasted Wild Mushroom Flatbread** | \$14 | Roasted Garlic, Cave-Aged Gruyere, White Truffle Oil, Arugula (V)
- "Pig n' the Fig" Flatbread** | \$16 | Fig Puree, Blue Cheese, Prosciutto, Balsamic Glaze
- Charred Octopus** | \$18 | Wild Arugula, Cucumber, Red Onion, Mint - Lemon Pesto (GF)

## ENTRÉES

- Seared Diver Scallops** | \$29 | Roasted Corn Puree, Garden Succotash Scallions (GF)
- Ostrich Burger** | \$22 | Triple Creme Brie, Cherry Cabernet Compote, Toasted Brioche Bun, Truffle Fries
- Squid Ink Fettuccine** | \$34 | Lobster Meat, Prawns, Manilla Clams, Bay Scallops, Creamy Tomato Sauce
- Chicken Poblano** | \$25 | Toasted Israeli Cous Cous, Brussels Sprouts, Roasted Poblano Pepper Sauce
- Today's Catch** | \$28 | Creamy Beet Root Purée, Roasted Fingerling Potato, Truffle Butter (GF)
- Cabernet Braised Short Rib** | \$29 | Crispy Polenta, Brussels Sprouts, Red Wine Demi Glace, Fine Herbs (GF)

### +Add Ons

- **Carpe Diem Style - Duck Egg + Pancetta** | \$6 |
- **Crispy Pancetta** | \$3.50 |
- **Duck Egg** | \$3.50 |

## SIDES

- Truffle Fries** | \$9 | Truffle Oil, Sea Salt, Cracked Black Pepper, Parmesan
- Harissa Fries** | \$7 | Moroccan Seasoning, Sea Salt, Cracked Black Pepper, Pecorino Romano
- Brussels Sprouts** | \$9 | Pecorino Romano, Preserved Lemon, Pickled Mustard Seeds (GF, V)
- Quack-N-Cheese** | \$16 | Duck Confit, 5-Cheese Blend, Spugnole Pasta, Panko Bread Crumbs
- Mac-N-Cheese** | \$9 | 5-Cheese Blend, Spugnole Pasta, Panko Bread Crumbs

## DESSERTS | \$9 |

- Coconut Crème Brûlée**
- Housemade "Twix Bar"** | Shortbread Cookies, Carmel, Salted Carmel Gelato
- Seasonal Sorbet**

20% gratuity will be applied to parties of six or more.  
Thank you for joining us this evening.

GF=Gluten Free  
V=Vegetarian



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