



## 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 Purée, 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

**Pork Belly** | \$15 | Parsnip + Celery Root Purée, Maple Reduction, Pomegranate (GF)

**Shaved Persimmon Salad** | \$11 | Arugula, Goat Cheese, Spiced Pecans, Pomegranate, Blood Orange Vinaigrette (GF)

## ENTREÉS

**Seared Diver Scallops** | \$29 | Roasted Corn Purée, Garden Succotash Scallions (GF)

**Ostrich Burger** | \$22 | Triple Crème Brie, Cherry - Cabernet Compote, Toasted Brioche Bun, Truffle Fries

**Cabernet Braised Short Rib** | \$29 | Mushroom Risotto, Brussels Sprouts, Demi Glace, Crispy Carrots (GF)

**Squid Ink Fettuccine** | \$34 | Lobster Meat, Prawns, Manilla Clams, Bay Scallops, Creamy Tomato Sauce

**Chicken Poblano** | \$25 | Sweet Potato Mash, Brussels Sprouts, Roasted Poblano Pepper Sauce, Pomegranate

**Today's Catch** | \$28 | Creamy Carrot Purée, Roasted Cauliflower, Balsamic Reduction, Crispy Leeks (GF)

**Handmade Short Rib Raviolis** | \$27 | Sage Cream Sauce, Black Truffle, Parmigiano - Reggiano, Micro Greens

### +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 |

**Crème Brûlée** | Frangelico + Espresso

**Housemade “Twix Bar”** | Shortbread Cookies, Carmel, Salted Carmel Gelato

**Bread Pudding** | Rum Soaked Raisins, Vanilla Bean Gelato

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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