



CHEESE & CHARCUTERIE

Served with Housemade Accompaniments + Crostini
Selection of ANY {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
- Manchego** | Sheep - Mildly Earthy, Hints of Citrus
- Tres Leches** | Goat, Sheep and Cow Milk - Semi Firm Texture
- Aged Gouda** | Cow - Firm, Complex Nutty Flavor
- Brie D'Amir** | Cow - Double Crème Brie, Notes of Truffle

APPETIZERS

- Baked Feta Dip** | \$12 | Garlic, Shallot, Roasted Tomato, Balsamic, Basil, Crostini
- 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

ENTREÉS

- Seared Diver Scallops** | \$29 | Roasted Corn Purée, Garden Succotash, Scallions (GF)
- Ostrich Burger** | \$22 | Triple Creme Brie, Cherry - Cabernet Compote, Toasted Brioche Bun, Truffle Fries
- Cabernet Braised Short Rib** | \$29 | Creamy Farro, Brussels Sprouts, Demi Glace, Crispy Carrots
- Handmade Squid Ink Fettuccine** | \$35 | Lobster Meat, Prawns, Manilla Clams, Scallops, Creamy Tomato Sauce
- Chicken Poblano** | \$25 | Saffron Rice, Brussels Sprouts, Roasted Poblano Pepper Sauce, Pomegranate
- Today's Catch** | \$28 | Creamy Carrot Purée, Roasted Cauliflower, Balsamic Reduction, Crispy Leeks (GF)

+Add Ons

- **Carpe Diem Style - Poached Egg + Pancetta** | \$6 |
- **Crispy Pancetta** | \$3.50 |
- **Poached Egg** | \$3.00 |

SIDES

- Truffle Fries** | \$9 | Truffle Oil, Sea Salt, Cracked Black Pepper, Parmesan
- Harissa Fries** | \$8 | 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 | \$10 |

- Gluten Free New York Style Cheesecake** | Whipped Cream, Huckleberry Reduction (GF)
- Mexican Chocolate Torte** | Whipped Cream, Toasted Almonds, Chipotle Dust
- Housemade "Twix Bar"** | Shortbread Cookies, Carmel, Salted Carmel Gelato
- Blood Orange Macaroon Tartlet**

20% gratuity will be applied to parties of six or more .

GF=Gluten Free
V= Vegetarian



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