

Little Kitchen

Bruschette 11.

*Toasted bread topped with fresh gourmet ingredients
(3 per serving)*

Grilled Vegetables

*Tomatoes, eggplant, zucchini, portobello mushrooms,
red & yellow peppers with black olive tapenade*

Prosciutto & Brie

Cured Parma ham with brie and a touch of chive oil

Caprese

Fresh mozzarella and tomatoes with basil & virgin olive oil

Lea's Tortizzas

Classic Margherita & Basil 11.

Grilled Vegetable & Goat Cheese 12.

Prosciutto & Goat Cheese 13.

Fresh Wild Mushroom Mix 12.

Globe Trotters' Delights

Edamame 6.

Steamed edamame beans sprinkled with sea salt

Guacamole 10.

Avocado, jalapeño, edamame beans and pine nuts

Shishito Peppers 9.

Japanese peppers a la plancha with sea salt

Ceviche Sashimi 14.

*Tuna, salmon, hamachi, white tuna and avocado
with a soy-ginger citrus sauce*

Crab Taquitos 13.

Lump wild crab, chipotle sauce, chives, and sesame

Lea's Jumbo Shrimp Cocktail 14.

Served with our own signature cocktail sauce

Tuna Tartar Cornetti 13.

*Sushi grade hand-cut tuna tartar with rock sea salt and capers,
served in a golden baked pastry wrap*

Calamaretti 13.

Fried baby calamari with a spicy chipotle sauce

Brazilian Pasteis 12.

Deep-fried empanada with chicken, corn & palmito

Baby Meatballs 9.

Home made with a wild mushroom tomato sauce

Chicken or Beef Satay 14.

Served with a tamarind-peanut or plum-ginger sauce

Mini Burger Trio 14.

*Choice of Smoked Chicken or Prime Beef
Served with cheese, onions, lettuce, tomato and fries*

Chorizo "Del Diablo" 10.

Spicy chorizo grilled to perfection with a chipotle sauce

Basil Burrata 15.

Fresh burrata cheese drizzled with house-made basil oil

Cheese Platter 22.

*Five French and Italian cheeses from Artisanal, with
wild orange preserve*

Pommes Frites

Make your own trio selection for \$16

Traditional 6.

Smoked & Spicy 7.

Truffle & Chive 8.

Sweet Potato 8.

(A 20% service charge will be applied to parties of 8 or more)