

Bacchae
Outdoor Classical Theater 2018
Concessions Menu

Mezze Box 11.95 (Vegan)

Dolmas, Greek Olives, Tabbouleh, Chickpea Hummus, Pita

Artisan Cheese & Dried Fruit 15.95 (Vegetarian)

Three Cheeses Selected by Chef, Dried Fruit, Marcona Almonds, Artisan Breads & Crackers

**Pairs well with Canella Prosecco, sparkling Italian white wine with fruity aromas, combines softness & freshness with an ideal balance of sugar & acidity.*

Antipasto Box 16.95

Prosciutto, Salami, Provolone

Roasted Sweet Peppers, Marinated Artichokes, Grilled Onions, Crostini

**Pairs well with Clementine Rosé, pure & powerful nose with notes of berries and intense acidity.*

Grilled Chicken Panini 12.95

Pomodori Secchi, Mozzarella, Pesto Aioli, Focaccia

Grilled Steak Wrap 13.95

Roma Tomatoes, Greek Spices, Romaine, Tzatziki, Garlic Spread, Lavash

Italian Chopped Salad 14.95 (Made Without Gluten)

Heirloom Tomatoes, Pepperoncini, Kalamata, Cucumbers

Chickpeas, Red Onion, Parmesan, Radicchio, Romaine, Balsamic Vinaigrette

With Chicken 16.95 (Vegan Option Available)

**Pairs well with Clementine Rosé, pure & powerful nose with notes of berries and intense acidity.*

Baked Ziti with Lemon Fonduta (Vegetarian) 14.95

Spinach, Broccoli, Roasted Garlic, Mozzarella, Herbs

**Pairs well with Lagaria Pinot Grigio, medium-bodied white wine with notes of crisp apples, pears & white flowers.*

Brasato al Vino Rosso (Braised Beef in Red Wine) 15.95

Market Vegetables, Polenta Cake, Red Wine Reduction

**Pairs well with Clementine Rosé, pure & powerful nose with notes of berries and intense acidity.*

Basil Hummus & Pita 6.95 (Vegan)

Garlic Rolls 3.95 (3ea)

Vin Brule Bianco 11.50

Spiced White Wine with Seasonal Fruits

Dessert 6.95 ea

Baklava

Dark Chocolate-Covered Figs

****Suggested wine pairings with additional charge available by the glass or bottle.***