

la diosa
CELLARS
fall & winter menu

tapas

OLIVES FIESTA "THE SALTY OLIVE" 9

Assorted olives marinated with herbs, bay leaf, and citrus zest.

Bella Rioja, Bella Blanca

OLIVES ONTARIO "THE BUTTERY OLIVE" 8

Tree ripened melt in your mouth gourmet olives are exquisitely delicate and compliment our seasoned spicy toasted almonds.

Viognier

SHISHITO PIMIENTOS 6

Simple and completely addictive—Japanese peppers flash-fried and topped with feta cheese and sea salt.

DELIA 8

Savory toast topped with sweet and spicy garlic-apple preserves over blue cheese.

Trebbiano

SARDINAS 12

Broiled Spanish petite sardines floating in roasted garlic butter, lemon, parsley, and dill with a delicate splash of sherry. Served with sliced baguette.

Sangria, Trebbiano

MARINA 11

Lime marinated large tailed shrimp, bursting with aromas of smoked paprika, saffron, parsley, and butter and broiled with a splash of Sherry.

Bella Rosa, Sparkling

GRAVLAX 16

Salt cured salmon with capers, red onion, cherub tomatoes, and horseradish sauce served with crostini.

Trebbiano

REBECCA 13

Hot French brie topped with red jalapeño preserve and toasted slivered almonds, served with crostini.

Chardonnay, Sparkling

ALBÓNDIGAS DE MADRID 12

La Diosa's signature meatballs: blended with freshly diced red onion, garlic, and jalapeño bathed in our very own Marsala wine sauce

Sangria, Bella Rioja

SANTO BURILLO 13

Solomillo al Whisky is a tapa indigenous to Seville. This delicately flavored dish boasts tender slices of braised pork tenderloin in a garlic whisky and brandy sauce.

Sangiovese, Trebbiano

TORTILLA ESPAÑOLA 9

Inspired by my travels to Alsace, a Tortilla creation layered with sweet and nutty Gruyere cheese, potato, onions and proprietary herbs.

Trebbiano, Vin Gris Dry Rosé

BESITOS Y JALAPEÑOS 12

Fire roasted jalapeño halves stuffed with large shrimp smothered in a combination of cheeses and bacon and broiled.

Bella Blanca, Sangria

ANTONIO 10

Papas Bravas con Chorizo. Tomato spiced cubed roasted potatoes and Spanish style Chorizo.

Sangria

OMAR CASSOLETTA 14

Baked shaved Portabello mushroom, roasted garlic, whole lump crab, and Campanelle pasta thickly smothered in our own Fondue, and topped with our house bread crumbs.

Bella Rioja

ALFREDO JOSE 16

Four tender New Zealand Lamb pops dressed in a decadent, savory and sweet Moroccan carrot sauce, accompanied with pickled red onion.

La Herencia

ANGELINA 10

Small baguette toasts beneath a savory fresh goat cheese spread topped with a Spanish style onion marmalade, broiled and finished with prosciutto crisps

Viognier

MEZZALUNA ESCARGOT 13

Basque-style snails baked in wine, aromatic herbs, garlic, and French butter then broiled and served with sliced baguette.

sylvana's specialities

DIEGO'S TORTA 14

Baguette baked and spread with spicy tomato sauce then filled with sliced ham, salami, pepperoni, meatballs, provolone cheese, mozzarella, red peppered olives, and red onion, finished with baby Arugula.

Sangiovese

RISOTTO MI LALITA 13

Creamy arborio rice mixed with roasted garlic, minced wild mushrooms, French buttered artichoke hearts and a splash of Sherry.

Bella Rose, Trebbiano

DOS TACOS PAPASITO 13

Seared pork belly glazed in a cocktail of mango, tequila, and jalapeño, served with homemade cabbage slaw over warm tortillas.

La Herencia, Sangria

SYLVANA'S QUESO 13

A blend of swiss, jack, and parmesan cheeses with artichoke hearts, onion, jalapeños, and tomato baked to a golden brown and topped with a light serving of our fresh pico de gallo. Served with house baked corn tortillas.

Bella Blanca

LORENA 14

Empanadas with a twist. Ancho chili shredded beef sweetened with golden raisins and caramelized onions inside puff pastry, topped with cilantro creme fraîche.

Bella Rioja

FRUITATA 12/20

An assortment of imported cheeses, pear slices, seasonal grapes, dried fruit, salami, pepperoni, and toasted almonds served with gourmet flat bread.

Sangiovese, Pinot Noir, Viognier



pan

BASKET OF BREAD 5

BOAT OF CROSTINI 3

ensalada

DIOSITA 6

Spring greens, arugula, peppered olive oil and balsamic vinaigrette, with fresh Feta cheese.

JACQUELINE 8

Arugula and pears unite with blackberry Zinfandel vinaigrette with Buffalo Mozzarella and peppered with pistachio crumbs.

CLASSICO CAPRESE 7

Layered fresh Buffalo Mozzarella, sliced tomato, fresh basil, and a drizzle of aged Balsamic over baby arugula greens.

MEDITERRANEAN SALAD 10

Add spice rubbed chicken 3

sopa

TOMATO BASIL BISQUE 5/8

Cup / Bowl

CHEF'S FEATURE - AQ

pizetta

MARGHERITA 10

Fresh and aged mozzarella, chopped roma tomato and garden cut basil.

BARCELONA 12

Sun-dried tomato and garlic spread topped with spice-rubbed chicken, sweet red onion, and a medley of fine cheeses.

CATALINA 12

Artichoke hearts, caramelized onions, and spinach over Brie, topped with feta.

CHEF'S FEATURE - AQ