



HF

Small Plate / Bar Menu

Stuffed Clams with Pancetta 3/\$9 or 5/\$14

Baked top-neck clams stuffed “casino style” with peppers, onions, garlic, herbs and pancetta.

Sliders on Brioche Buns

Beef Sliders \$14

With baby spinach, marinated red onions and goat cheese.

-Or-

Crab Cakes \$14

With arugula and saffron aioli.

-Or-

Meatball Sliders \$12

With red sauce and aged provolone.

Fried Calamari & Pepperoncini

Peppers \$13

Tender calamari tossed in seasoned flour and fried crisp. Served with spicy marinara sauce and roasted garlic aioli.

Dip Trio \$13

Roasted garlic hummus, feta dip and beet dip served with pita and crudité.

Grilled Oysters with Tomato Bacon

Chili Vinaigrette 3/\$10 or 5/\$16

Served with grilled garlic crouton.



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Chili Cheese & Bacon Fries \$10
Fresh cut, fried and topped with provolone-fontina cheese sauce, flavored with Italian long hots and crisp pancetta.


Hotel "Hot Legs" \$12
Frenched chicken drum sticks coated in seasoned flour, fried and tossed in garlic hot sauce, served over grilled gorgonzola polenta.

Seafood Pasta Fritter \$10
Flavored with shrimp, crab, spicy capricola and smoke mozzarella, rolled in crumbs and fried golden, served with a roasted tomato sauce.

Falafel Plate \$12
Traditional falafel rounds fried in olive oil and served over shredded romaine with cucumbers, grape tomatoes, lemon tahini sauce and pita wedges.

Bella "Nachos" \$13
Fried pasta chips smothered with traditional sausage bolognese and topped with chili cheese sauce, tomatoes, green onion and olives.

Grilled Lamb Skewers \$11
Over cous cous with mint, cucumber and bell pepper and tzatziki sauce.



Executive Chef Peter Sedares