

URBAN COVE

SOCIETY & KITCHEN

starters

GRILLED SHISHITO PEPPERS

shishito peppers, gastrique aioli

14

SHRIMP & CALAMARI FRITO MISTO

fried calamari & shrimp, tartar sauce

19

HEIRLOOM TOMATO SALAD

heirloom tomatoes, stracciatella crostino

17

greens

LITTLE GEM CAESAR SALAD

little gem lettuce, boquerones, parm snow, croutons

16

SUMMER GREEN SALAD

mixed greens, sliced easter radish, almonds, croutons, passion fruit vinaigrette

15

chef-curated cheeseboard

24

ARTISNAL CHEESES

PUMPKIN SEEDS

FRESH BERRIES

GRILLED SOURDOUGH

DRIED CHERRIES

FIG COMPOTE

pinsa

a roman-style pizza with a light, cloud-like crust

LOBSTER + CORN + CAVIAR

lobster meat, hackleback sturgeon caviar, corn, chives, stracciatella, dill

38

PINSA AI FUNGHI

maitaike & oyster mushrooms, truffle powder, chives, stracciatella

26

FIG + JAMON

serrano ham, fig compote, aged provolone

25

MARINARA

mozzarella, aged provolone, parmesan, basil

20

on a bun

LOBSTER ROLL

warm butter poached or chilled lobster salad, chives, maldon salt, fries

36

33 BURGER

brioche bun, bacon onion jam, yellow beefsteak tomatoes, gruyere, special sauce, lettuce, pickles

26