

# BAR MENU

AVAILABLE ALL DAY IN BAR & LOUNGE

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**OYSTERS** 17 half dozen / 30 dozen  
chef's selection

**CHEESE** 18 tasting of 3 / 26 tasting of 5  
robiola · montealva · regal al tartufo · bayley hazen blue · pecorino oro antico

**SNACKS** 8 each / 21 for three  
ARANCINI acquerello risotto, butternut squash, pecorino, parmigiano  
CARCIOFI crispy artichokes, lemon  
ASCOLANE crispy olives, braised veal shank

**CROSTINI** 9 each / 24 for three  
SMOKED TROUT castelvetrano olives, crème fraîche  
BURRATA soft cow's milk cheese, olivada  
RICCOTTA sheep's milk cheese, preserved figs, honey

## APPETIZERS LUNCH / DINNER

BRUSSELS SPROUTS pancetta vinaigrette 10/12  
CALAMARI crispy calamari, aioli, lemon 11/13  
PROSCIUTTO thinly sliced prosciutto, squaquerello cheese 13/15  
BOCCONCINI chicken-eggplant meatballs, buffalo mozzarella, basil 19/21  
RICCIOLA amberjack crudo, olivada, shaved fennel, pistachios 23/25

## MID-DAY

2:30PM - 5:30PM IN BAR & LOUNGE

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## APPETIZERS

KALE SALAD seasonal vegetables, orchard fruit, candied almonds, ricotta salata 17

## PASTAS

RIGATONI pomodoro ragù, basil 21  
TORTELLONI basil & ricotta ravioli, parmigiano *or* pomodoro 24  
TAGLIATELLE classic ragù bolognese 27

## ENTRÉES

WHITE LABEL BURGER fontina, bacon, pepperoncini, tomato jam, fries 23  
CHICKEN beluga lentils, chanterelle mushrooms, swiss chard, chicken jus 29  
SALMONE seared salmon, creamy sunchoke, chicory, chestnut gremolata 30