

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicerios, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manohgo and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancoetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannarella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisco 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida: poached fish stew with fennel, garlic, saffron, aïoli and croûtoned 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym 11~~
avec uno focaccia with robiolo cheese, truffle oil and fresh herbs 16 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 16 buccatini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicerios, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manohgo and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancoetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannarella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisco 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs

house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with

executive chef dylan patel

executive sous chef joel ramirez

small plates

house marinated **olives** with ciabatta **9**

endive and apple salad with parmesan yogurt, orange stuffed gordal olives, roasted garlic and crushed pistachio **20**

bloomy breeze ripened cow’s milk **cheese** with crackers, seasonal preserves and ellis family farms honey **18**

cured ocean trout **crudo** with roasted sesame tahina, pickled chestnut mushrooms and toasted pine nuts **28**

herb **falafel** with amba yogurt, pickled turnips and a soft boiled egg **20**

*wood-fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

sweet potatoes with avocado, za’atar buttermilk, crispy bulgar, and preserved lemons **22**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

pan roasted norwegian **ocean trout** with charred eggplant baba ganoush and smoked almond harissa **28**

potato and salted cod **brandade** with garlic crostini and chives **18**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **38**

chickpea **hummus** with pickled golden beets, toasted walnuts, urfa chili and hearth baked pita **26**

handmade pasta

lamb neck **pappardelle** with braised celery, caraway and orange **30**

spinach and ricotta stuffed **ravioli** with crispy artichoke, parmesan brodo and calabrian chili **28**

orecchiette with braised baby octopus, steamed mussels, nduja sausage and lemon agrumato **48**

campanelle with roasted miso, maitake mushrooms and rosemary bread crumb **26**

pizza and focaccia

‘deluxe’ **focaccia** with taleggio cheese, truffle oil and fresh herbs **24**

spinach and guanciale pizza with buffalo mozzarella, parmesan and salted pepperberries **26**

za’atar pizza with delicata squash, pecorino, and stracciatella **26**

italian sausage pizza with scamorza cheese, fennel giardiniera, rapini and coriander **28**

large plates

coal roasted **cauliflower** with fenugreek cream, spiced tomato, crispy shallots and black mustard seed **32**

yogurt braised **pork shoulder** with roasted sunchokes, brown butter pine nuts and cous cous **42**

whole roasted **cornish hen** with chickpea hummus, marinated olives, berbere and hearth baked pita **48**

whole roasted branzino with braised escarole, calabrian chili and cracked coriander **56**

green peppercorn crusted 28oz **dry aged porterhouse*** with roasted garlic, labneh cheese and hearth baked pita **156**

*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

dessert

seasonal gelato 6 (by the scoop) —

coffee brownie fudge ripple
meyer lemon meringue
concord grape mint sorbet

affogato with fior di latte ice cream, espresso and double chocolate chip shortbread **10**

burnt honey chocolate pie with nocino namelaka, saba roasted figs, sugar fried walnuts and honey comb candy **13**

spiced apple crostata with pepita praline cream, apple compote, fried pepitas and apple cider sorbet **13**

chocolate brownie sundae with white chocolate olive oil ice cream, cardamom poached quince and caramelized puff pastry **12**

dessert wines

ferreira “dona antonia” **white port** reserva duoro, portugal **13**

ferreira “dona antonia”, **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau coutet **sauternes** ler cru bordeaux, france 2007 **22**

bodegas osbourne PX VORS **sherry** Jerez do nv (1910 solera.) **50**

coffee & tea

café avec 10

espresso + your choice of brandy or mirto

big shoulders 1848 **espresso 3/5**

cappuccino 6 • latte 6 • americano 5

tea by rare tea cellar

freak of nature oolong **12**
crema earl grey **8**
morrocan mint green tea **8**
lemongrass rose **8**
ginger turmeric **8**



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