

~~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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manohago 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 pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 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 pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 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 or steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo 10 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym **avec** 10 focaccia with robiolo cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon salad, sheep's milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucco tini 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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manohago 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 pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 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 pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 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 or steak with celery salsa verde, radishes, fresh herbs~~

## 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**

\*hearth baked **calamari** with merguez sausage ragu, roasted garlic aioli and calabrian chili bread crumbs **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**

**maitake mushroom** pizza with smoked tomato sauce, sweet aji chili and dill **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**

berbere spiced **half chicken** with farro tabbouleh, mandarin orange, olives and tahina **48**

**whole roasted branzino** in piri piri broth with manila clams, orange braised fennel and castelvetroano olives **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  
banana passion fruit 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**

**olive oil cake** with labneh mousse, stewed apricots and pine nut streusel **12**

**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** 1er 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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