

~~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 manchego 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 topanade 6 braised copie 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 pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy bang 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 pizzoladione with caramelized onion, anchovies, nicciose olives and thyme 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100 101 102 103 104 105 106 107 108 109 110 111 112 113 114 115 116 117 118 119 120 121 122 123 124 125 126 127 128 129 130 131 132 133 134 135 136 137 138 139 140 141 142 143 144 145 146 147 148 149 150 151 152 153 154 155 156 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## 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**

**hamachi** crudo with pickled mango, fermented chili, marinated cherry tomatoes and black lime **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 **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **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** 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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