

~~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 manohogs 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 pannanella 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 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 14 pissaladiere with caramelized onion, anchovies, nicciose olives and thyme~~

avec

~~ure” 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 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 chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manohogs 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 pannanella 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 bang or 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 blueberry salad with parmesan yogurt, 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**

whipped **taramasalata** with heirloom vegetables, soft boiled egg and kalamata olive vinaigrette **24**

*hearth baked **calamari** with merguez sausage ragu, roasted garlic aioli and calabrian chili bread crumbs **24**

heirloom tomatoes with stracciatella cheese, cucumbers, peanut dukkah and pomegranate molasses **24**

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

roasted **norwegian cod** with wild rice, asparagus, pickled corn and tamarind **30**

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 seasonal radish, black garlic tahina, green chili zhoug, sheep’s milk feta and hearth baked pita **26**

handmade pasta

tagliatelle with eggplant conserva, fenugreek and ricotta salata **26**

goat cheese and ricotta stuffed **ravioli** with snap peas, fresh horseradish and poppy seeds **28**

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

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

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**

tropea onion and pistachio pizza with sheep’s milk ricotta, preserved tomato and rosemary **26**

large plates

coal roasted **cabbage** with roasted carrot tarator, toasted cashews and vadouvan **32**

red lentil braised **pork shoulder** with black cumin, summer squash and saffron **42**

berbere spiced **half chicken** with farro tabbouleh, cherry tomatoes, olives and tahina **48**

whole roasted branzino in piri piri broth with manila clams, orange braised fennel and castelvetrano olives **56**

dry aged bone in ribeye* with charred leek butter and roasted turnips **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) —
mint pistachio
mixed berry cobbler
roasted apricot sorbet

nutterbutter ice cream bar 7

pistachio baklava sundae with roasted strawberries, sahlab ice cream, pistachio cream and honey syrup **13**

affogato with coconut gelato, espresso and double chocolate chip shortbread **10**

honey peach cake with burnt honey and almond cream, roasted peaches, almond toffee crunch and bee pollen **12**

dark chocolate semifreddo with fudge brownie, mixed raspberry compote and candied sun flower chocolate streusel **13**

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

coffee by la colombe
café avec 10

espresso + your choice of brandy or mirto
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**
berry meritage **8**



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