



SPREADS & HUMMUS

Served with Warm Pita Bread

- CHILLED CRUDITÉS** 16
Ranch Labneh
- BURRATA CHEESE** 18
Truffle Honey, Cracked Black Pepper
- BEETROOT TZATZIKI** 16
Dill, Garlic, Lemon
- BABA GHANOUSH** 16
Charred Eggplant, Sun-Dried Tomato, Pickled Onion
- BLACK GARLIC HUMMUS** 17
Toasted Everything Spice, Marinated Chickpeas

FOCACCIA & STONE FIRED PITA

- ROSEMARY FOCACCIA BREAD** 16
Green Olive, Whipped Ricotta & Za'atar
- STUFFED PITA "SPANAKOPITA"** 11/17
Spinach, Leeks, Feta, Sesame Seeds
- BLACK TRUFFLE & MUSHROOM** 24
Wild Mushroom, Fontina Cheese, Ricotta Salata
- SPICED CHICKEN SAUSAGE** 23
Moroccan BBQ Sauce, Creamy Ranch Labneh

EXECUTIVE CHEF **ED COTTON**

CHILLED & RAW

- LEONETTA SHELLFISH TOWER** MP
Oysters, Shrimp Cocktail, Scallop Crudo, Italian Tuna Tartare, Hamachi, Grilled Octopus

DAILY SELECTION OF OYSTERS

 MP

SOURCED BY ISLAND CREEK OYSTER CO.
Cucumber Mignonette

SHRIMP COCKTAIL

 24/32

Basil Aioli, Spicy Cocktail Sauce

CHOPPED TUNA "PUTTANESCA"

 26

Tomato, Olive, Capers, Anchovy, Sesame Grissini

HAMACHI CRUDO "ACQUA PAZZO"

 26

Fennel, Lemon Mostarda, Calabrian Chili Ponzu

DIVER SEA SCALLOP CRUDO

 25

Tangerine Nage, Basil Seed, Pickled Red Onion

SPICED LAMB TARTARE

 24

Harissa Aioli, Mint, Za'atar Lavash Cracker

JUMBO LUMP CRAB CEVICHE

 25

Avocado, Cilantro, Radish, Sofrito Vinaigrette

SALADS

LITTLE GEM CAESAR

 25

Parmesan-Tahini Dressing, Toasted Sesame Croutons

CHAR-GRILLED OCTOPUS

 29

Olive Oil Crushed Potato, Giardiniera Vinaigrette

CHOPPED SALAD SANTORINI

 24

Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing

PASTA & GRAINS

BLACK TRUFFLE MAFALDINE

 48

Wild Mushroom, Mascarpone, Parmesan

MEZZI RIGATONI

 31

Braised Lamb Ragout, Green Olive, Chickpeas, Feta, Pistachio

PASTA AL LIMONE

 26

Fusilli, Meyer Lemon, Fava Bean Pesto, Toasted Breadcrumbs

CAVATELLI DI TERRA

 29

"Vegan Bolognese" Crushed Tomato, Whipped Cashew Ricotta

ROCK SHRIMP COUS COUS

 37

Israeli Cous Cous, Saffron, Zucchini, Tomato, Lemon

SEA & LAND

GRILLED DORADE

 41

Fennel, Olive, Tomato-Caper Vinaigrette

BAKED BLACK COD "DOLMA"

 36

Charred Grape Leaf, Wild Rice, Lemon-Honey

CHERMOULA SWORDFISH KEBAB

 38

Harissa Braised Greens, Soft Polenta, Charred Lemon

LAMB OVER RICE

 57

Grilled Lamb Chop, Merguez, Golden Rice, Cucumber Raita & Pomegranate

BRICK CHICKEN "PEPERONATA"

 39

Esposito Pork Sausage, Peppers & Onions

BEEF & MUSHROOM KEBAB

 44

Black Garlic Marinated Tenderloin, Spinach, Fingerling Potato, Warm Curry Butter

STEAK FRITES

 71

14oz NY Strip, Za'atar Fries, Feta Cheese, Harissa Ketchup

HOUSE CUTS

PORK SHANK SHAWARMA

 65

Pita Bread, Turmeric Pickles, 6th Ave White & Red Sauce

20oz BONE-IN RIBEYE

 85

45-Day Dry Aged Steak, Herb Butter

32oz PRIME PORTERHOUSE

 235

45-Day Dry Aged, Mediterranean Steak Sauce

SIDES

CRISPY BASMATI RICE

 14

Medjool Dates, Black Mission Figs

CHARRED BROCCOLINI

 15

Lemon, Anchovy, Ricotta Salata

BAHARAT ROASTED MUSHROOMS

 16

Sour Cherries, Cipollini Onions

ZA'ATAR FRIES

 17

Feta Cheese, Harissa Ketchup

SWEETS & CAKES

TIRAMISU

 17

Coffee-Soaked Lady Fingers, Mascarpone

WARM OLIVE OIL & FIG CAKE

 16

Fig Gelato

CHOCOLATE PUDDING

 16

Orange-Saffron Marmalade, Vanilla Chantilly

GELATO & ALMOND BISCOTTI

 15

Choice of Three Scoops
Inquire with Your Server

YOGURT PANNA COTTA

 14

Blood Orange Caramel, Pistachio

*consuming raw or undercooked items may increase your risk of foodborne illness