



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	
JUMBO LUMP CRAB CEVICHE	25
Avocado, Cilantro, Radish, Sofrito Vinaigrette	
DIVER SEA SCALLOP CRUDO	25
Tangerine Nage, Basil Seed, Pickled Red Onion	
HAMACHI CRUDO "ACQUA PAZZO"	26
Fennel, Lemon Mostarda, Calabrian Chili Ponzu	
LAMB TARTARE	24
Harissa Aioli, Mint, Za’atar Lavash Cracker	

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	18
Toasted Everything Spice, Marinated Chickpeas	

SALADS & SANDWICHES

All Sandwiches Served with Chips or Fries

LITTLE GEM CAESAR	25
Parmesan-Tahini Dressing, Toasted Sesame Croutons	
Add Chicken +12	
CHOPPED SALAD SANTORINI	23
Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing	
Add Chicken +12	
GRILLED ITALIAN TUNA	29
Basil, Chopped Olive Spread, Red Onion, Arugula, Shaved Parmesan Cheese, Ciabatta	
CHAR-GRILLED LAMB BURGER	28
Cheddar, Shawarma Spiced Bacon, Onion, Harissa Mayo, Pickles	
LAMB PANINI	26
Fontina, Arugula, Caramelized Onion, Rosemary-Lamb Jus	

PASTA & GRAINS

BLACK TRUFFLE MAFALDINE	48
Wild Mushroom, Mascarpone, Parmesan	
MEZZI RIGATONI	28
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	
CHERMOULA SWORDFISH STEAK	38
Harissa Braised Greens, Soft Polenta, Charred Lemon	
BRICK CHICKEN "PEPERONATA"	39
Esposito Pork Sausage, Peppers & Onions	
BEEF & MUSHROOM KEBAB	44
Black Garlic, Baby Spinach, Fingerling Potato, Curry Butter	
STEAK FRITES	71
14oz NY Strip, Za’atar Fries, Feta Cheese, Harissa Ketchup	

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	

EXECUTIVE CHEF ED COTTON

*consuming raw or undercooked eggs or unpasteurized milk may increase your risk of foodborne illness