



SPREADS & HUMMUS	
Served with Warm Pita Bread	
Additional Pita Bread(2pc) +3	
CHILLED CRUDITÉS	16
Ranch Labneh	
BURRATA CHEESE	18
Truffle Honey, Cracked Black Pepper	
BEETROOT TZATSIKI	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, Salmon 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	
SALMON CRUDO	23
Limoncello, Basil Seeds & Pickled Red Onions	
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	
SWORDFISH MILANESE	38
Shaved Fennel, Pistachio, Orange, Kalamata Olive, Herb Aioli	
LAMB MIXED GRILL	57
Grilled Lamb Chop, Merguez, Lamb Stew, 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	
14 oz NY STRIP STEAK	71
Feta & Za'atar Fries, Harissa Ketchup	

HOUSE CUTS	
PORK SHANK SHAWARMA	65
Pita Bread, Turmeric Pickles, 6 th 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