



181  
LEXINGTON  
AVENUE

### 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

**BETROOT 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,  
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 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,  
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