

SOUPS

Roasted Carrot Soup	\$9
Crème Fraiche, Honey Almond Goat Cheese Crostini	
Lentil Soup topped with pomegranite seeds	\$9

COLD SMALL PLATES

Boquerones	\$10
White Anchovies, Piquillo Peppers, Parsley	
Aceitunas	\$7
Olives, Rosemary, Orange, Garlic	
Pickled Deviled Eggs	\$8
Radish, Dill, Salmon Roe	
Hummus	\$14
Served with Pita Bread & Vegetables	
Hummus of the Week	M/P
Bruschetta Santorini	\$12
Chopped tomatoes, feta, onions & olives	

HOT SMALL PLATES

Patatas Bravas	\$8
Crispy Potatoes, Spiced Aioli	
Costilla de Cordero (Rack of Lamb)	\$19
Yogurt, Mint, Harissa	
Arancini	\$14
Truffle Risotto & Split Pea Balls, topped with Fried Quail eggs and shaved parmigiano	
Calamari Mediterraneo	\$16
Sautéed Calamari with smoked tomato, fresh basil and garlic in a white wine broth drizzled with truffle oil topped with crostini	
Ceci Fritti	\$6
Fried Chickpeas, Smoked Paprika	
Pan Seared Jumbo Shrimp	\$14
Stuffed with gorgonzola and wrapped with speck prosciutto served over hummus & chopped cherry tomatoes	
Mussels Mariniere	\$11
Mussels, Garlic, White Wine and fresh herbs	
Polpette	\$14
Meatballs, Ricotta, Hot Cherry Peppers	
Bavette Steak	\$16
Skirt Steak, Onions Agrodolce, Sauce Romesco	
Pulpo	\$14
Octopus, Chickpeas, Lemon, Celery, Chili	
Salmon	\$14
Pan Seared with Olive Tapanade, Pearl Cous Cous	
Fritto Misto	\$16
Fried Calamari, Shrimp, Fennel with Spicy Aioli	
Lamb Sausage	\$15
Stuffed with fennel & sun dried tomatoes, served over garlic & oil sauteed broccoli rapa.	
Pan Seared Sea Scallops	\$16
Over truffle split pea risotto and drizzled with truffle oil	
Mediterranean Branzino	\$19
Pan seared, Mediterranean sea bass, sauteed with fresh fennel, lemon over white wine lemon broth	

MEATS AND CHEESES

Cheeses	\$14
Pecorino Romano, Montaggio, Piave, Gorgonzolla, Sliced Apples & fig jam	
Olli Salumaria	\$16
Bresaola, Sweet Coppa, Salami, Speck	

SALADS

Burrata & Lobster Salad	M/P
Served over mesculin greens, cherry tomatoes, drizzled with basil infused olive oil	
Arugula Salad	\$13
Speck, Apples, Walnuts, Gorgonzola	
Salmon	\$14
Chickpeas, Fennel, Cucumber, Lemon Anchovy Dressing	
Chicken Panzanella	\$14
Breaded, Arugula, Pickled Red Onion, Capers, Roasted Garlic	
Add Chicken \$8 Add Shrimp \$10	

We support the use of local and sustainable farms and fishing.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodbourne illness.

PANINIS

Grilled Eggplant	\$14
Goat Cheese, Honey, Mint	
Grilled Chicken	\$16
Caramelized Onions, Mushrooms, Fontina	
Albondigas (Meatballs)	\$14
Ricotta, Hot Cherry Peppers	
Bresaola	\$16
Arugula, Tomato, Fontina, Balsamico	
Lamb Sausage	\$16
Stuffed with fennel and Sun Dried tomatoes,broccoli rapa and Gorgonzola cheese	
Pan Seared Sea Scallops	\$16
Topped with arugula and fresh tomato and drizzled with spicy mayo aioli	

COCKTAILS

Pomegranate Kir Royale	\$14
Champagne, pomegranate juice, mint leaves	
Old Bay Bloody Mary	\$14
Stoli Vodka, tomato juice, Worcestershire sauce, lemon, olive juice, horseradish, hot sauce, ground pepper, Old Bay, celery, olives, lemon slices	
Ginger Lychee Mojito	\$12
White rum, ginger simple syrup, lychee juice, sparkling water, slices of cucumber, fresh mint	
Limonchini Martini	\$14
Limonchello liqueur & Stoli	
Lychee Martini	\$15
Vodka lychee juice splash dry vermouth	
Watermelon Martini	\$14
Refreshing watermelon with basil, mint & light bacardi rum	

WINE BY THE GLASS

RED	
Mount Hermon Red	\$10/\$38
Medium body. Cherry, plum and spice notes, alongside hints of fresh herb and black pepper. No oak.	
Mossback Pinot Noir Central Cost	\$12/\$46
Medium body, ripe cherries, raspberries, clove, nutmeg and vanilla.	
Bianchi Cabernet	\$14/\$54
Full body. Ripe red berries, spice, cassis and a touch of vanilla. French and American oak 6 months.	
Finca Decero Malbec with LEO MALBEC	\$13/\$50
Medium to Full body. Fresh ripe plums and black cherries with round tannins, and soft oak. (Proceeds benefit Argentinian disadvantaged children foundation)	

WHITE	
Gilgal Riesling	\$11/\$42
Medium body. Slight sweetness. Floral, melon, lemon zest, peach and tangerine notes.	
Matchbook Chardonnay	\$13/\$50
Medium body. Baked apple, pineapple, vanilla bean, cream and cinnamon notes with a touch of mineral lift on the finish. French and Hungarian oak 8 months.	
Babich Sauvignon Blanc	\$12/\$46
Light body. Ripe gooseberry, fresh grass, lemon and lime notes with elegant minerality.	

ROSE	
Dom Houchart	\$11/\$42
Light to medium body. Citrus, strawberries, a touch of watermelon and mineral notes. The finish is clean & refreshing.	

SPARKLING	
Montand Rose	\$12/\$46
Light bodied. Crisp & dry. Dried cherries and raspberries.	
Marsuret Prosecco	\$12/\$46
Light bodied. Fresh white peaches and yellow apples.	

18% gratuity will be added to parties six or more.
Please notify your server, manager or chef of any allergies.