## SOUP \& SALADS <br> FOR STARTERS

## SOUP DU JOUR

our house-made soup of the day cup 7| bowl 9

## ROASTED PORTABELLA \& HEIRLOOM

$\qquad$
$\square$
yuzu juice, pesto, arugula, heirloom tomato roasted portobella, lemon oil parsley chermoula, crispy garlic \& parmesan 15

## APPLE BASIL KALE © (®)

gorgonzola, candied pistachios \& apple, apple basil dressing 10|14

## SMALL PLATES <br> FOR SHARING

## CHEFS PLATE

chef selection of artisinal meat and cheese, housemade butter, crackers, mustard, pickles \& honey 15|19

## TRUFFLE FRIES

feta cheese, thyme, and parsley \& cheese sauce 15

## AJILLO SHRIMP

crispy garlic, harissa, parsley butter with mayo \& crostini 12

## RED PEPPER HUMMUS

fried chickpeas, pimento de la vera, vegetable crudites, naan bread 12

WILD ARUGULA<br>lemon oil, yuzu lemon, parmesan \& radish 10 | 14

## CLASSIC CAESAR

garlic croutons, parmesan cheese, caesar dressing, anchovy 9|13

## ADD ON TO YOUR SALAD

```
seared feta + 6 | chicken +7 | shrimp +9
salmon +10 | steak +11
```


## SPINACH \& ARTICHOKE DIP

naan bread
13

## SAFFRON RISOTTO

arborio rice, parmesan, saffron butter 13
RUSSEL SPROUTS
honey maple syrup, candied pistachios, dried figs, bacon, balsamic glaze 10

ROASTED ASPARAGUS

cherry tomatoes, parmesan


vegan dishes that do not contain products that come from animals
vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish
dishes that contain peanuts or other nuts for those with nut allergies
gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

Please inquire with your server about making your dish gluten free or vegan.

## LARGE PLATES <br> FOR MAIN MEAL

## YUZU PESTO FARFALLE

kale, seared feta, heirloom cherry tomatoes, parsley chermoula, pine nuts, asparagus \& parmesan 24

## FIVE SPICE PEKING DUCK

kale, carrots, fingerling potatoes, crispy garlic, hoisin sauce 25
SALMON*

saffron risotto, asparagus, parsley chermoula 28

## BUFFALO HANGAR STEAK*

roasted fingerlings, bell peppers, asparagus, kale, almond-chili romesco, house made butter 29

ADD ON TO YOUR ENTREE
seared feta +6 chicken +7 salmon +10
steak +11 shrimp+ 9

Gluten Free Crust Available

## MARGHERITA

heirloom tomatoes, mozzarella, basil tomato sauce 17

## 4 CHEESE \& ASPARAGUS

gorgonzola, feta, mozzarella, oregano \& parmesan 17

## PROSCIUTTO CRUDO (®a)

caramelized onion, parmesan reggiano
baby arugula, mozzarella, truffle oil 19

## PHILLY CHEESE STEAK CALZONE

cheese sauce, caramelized onions, mushrooms, steak, mozzarella cheese, bell pepper, crispy garlic \& ranch sauce on the side 21

## ADD MORE TO ANY PIZZA

olives, anchovies or artichokes, feta cheese +2 pork sausage, spicy salami, roasted tomato +3 mushrooms, bacon or prosciutto di parma +4

[^0]
[^0]:    * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
    * These items may be served raw or undercooked or contain raw or undercooked ingredients.
    $18 \%$ automatic gratuity will be applied on parties of 6 or more.

