

patio dining

CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 11

GOAT CHEESE

truffled honey, toasted black pepper - 13

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

CHARRED SPANISH OCTOPUS

romesco, calabrian chimichurri, fingerling potatoes - 18

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 14

MARCONA ALMONDS + OLIVES

marinated + smoked - 6

LAMB BURGER

apple mostarda, goat cheese, pickled shallots, wild arugula, brioche - 19

RICOTTA FOCACCIA

lemon zest, mint, zaatar, evoo - 15 / add prosciutto + 5

CHARCUTERIE

selection of imported + locally sourced meats + cheeses, carasau, focaccia, whipped ricotta, mostarda - 27

LAMB LOLLIPOP

black garlic marinate, salsa verde - 17/ea



sides

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 14
GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 12