

Appetizers

TOMATO CONFIT FOCACCIA 8 (v)
broccoli rabe (+5), whipped ricotta (+5),
white anchovy (+7)

TUNA TATAKI 22 (df)
sesame tuna, avocado, crispy wonton, slaw,
tahini ranch

BURRATA 20
prosciutto, roasted tomato, country bread

LITTLE GEM CAESAR 16 (vg)
parmesan cheese, brioche crouton
white anchovy (+7)

THAI STYLE MUSSELS 19 (df, gf)
lemon grass, coconut milk,
basil, ginger

VEGETABLE PAELLA 16 (vg, gf)
saffron rice, sofrito
wild prawn (+9)

Entrees

MISO CHILEAN SEA BASS 40 (gf, df)
chinese broccoli, seafood broth

FRUTTI DI MARE 38 (df)
linguini pasta, wild prawn, mussels,
clams, squid

DRY AGED PORK CHOP 44 (gf, df)
fennel, apple, hazelnut

SURF AND TURF 78 (gf)
8oz center cut filet, baby carrots,
butter poached lobster tail

PAN SEARED BRANZINO 37 (df, gf)
gigante bean salad, grilled radicchio,
citrus dill vinaigrette

RED WINE BRAISED SHORT RIB 45 (gf)
creamy polenta, gremolata, crispy
shallots

ROASTED HALF CHICKEN 36 (gf, df)
potato wedges, scarpariello style sauce

VEGAN BOLOGNESE 22 (v)
paccheri pasta, wild mushrooms, tomato

Sides

LOBSTER MAC & CHEESE 28
butter poached lobster, crispy crumbs

POTATO WEDGES 12 (vg, gf)
parmesan cheese, garlic aioli

SAUTEED CHINESE BROCCOLI 12 (gf, df)
ginger, seafood broth, red pepper

POTATO PAVÉ 16 (vg, gf)
truffle cream

**BROWN BUTTER FARRO & BUTTERNUT
SQUASH** 12 (vg)

ROASTED CARROTS 12 (vg, gf)
truffle honey