

APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8

Butternut Squash and Fontina Arancini,
Brown Butter Aioli and Cranberry Mostarda 10

Caramelized Onion Soup,
Gruyere and Green Onion Crostini 9

Bacon Wrapped Cabrales Stuffed Dates 10

Braised Kale, Chickpea and Mahon Cheese Empanada,
Spiced Romesco Sauce and Toasted Almonds 12

Chef's Selection of Three Charcuterie Items,
Bread, Cornichons, Apricot Dijon 29

Roasted Beet Salad, Maple Dijon Dressing,
Watercress, Shaved Carrot and Aged Goat Cheese 11

Lamb Meatballs, Garbanzo Beans and Olives,
Sherry Tomato Lamb Jus 12

Patatas Bravas
Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9

Grilled Prawn and Chorizo Skewer,
Toasted Garlic Sherry Vinaigrette 14

Citrus Marinated Olives 6

Chef's Selection of Three Artisan Cheeses,
Bread, Fig Jam 28

PASTA & RISOTTO

Housemade Ricotta Gnocchi,
Braised Escarole, White Beans and Garlic Confit 25

Orecchiette,
Lacinato Kale Pesto, Roasted Cauliflower,
Chiles and Toasted Pine Nuts 23

Campanelle Pasta, Fennel Braised Broccoli Rabe,
Housemade Sausage, Roasted Tomato, Mozzarella 23

Risotto Gamberi
Prawns, Lobster Saffron Broth 28

Radiator Pasta,
Crushed Tomato, Broccoli Rabe, Guanciale,
Parmesan Brodo, Parmesan Fonduta 25

Spaghetti e Vongole -
Spaghetti and Chili Flakes, Steamed Manila Clams,
Garlic and White Wine 24

Cacio e Pepe
Parmigiano Reggiano, Black Pepper, Green Onion 18

Cassarecce Pasta,
Local Duck Sugo and Stracciatella Cheese 24

Sherry Braised Oxtail,
Haricot Verts and Mascarpone Risotto 26

Squid Ink Rigatoni,
Frutti di Mare Bolognese, Pomodoro,
Calabrian Chillies, Citrus Bread Crumbs 27

ENTRÉES

Braised Beef Short Rib,
Chorizo and Goat Cheese Mashed Potatoes,
Peppercorn Brandy Sauce 27

Cast Iron Roasted Half Chicken,
Pan Jus, Creamed Brussels Sprouts and Leeks 25

Market Fish Baked in Parchment Paper,
Spaghetti Squash, Spiced Pumpkin Seed
and Cauliflower, Brown Butter 28

Black Angus Hanger Steak
Pommes Frites, Truffle Butter 29

Duck L'Orange -
Pan Roasted Breast, Leg Confit and Orange Gastrique,
Baby Carrots and Braised Lentils 29

Butternut Squash Wellington -
Roasted Butternut Squash, Kale and Mushroom Duxelle,
Bucheron Cheese Puff Pastry,
Wild Mushroom Porcini Sauce 23

Moules-frites -
Steamed Mussels in Spicy Saffron Broth,
French Fries with Tomato Aioli 22

SIDE DISHES

Pommes Frites 7

Braised Escarole, White Beans,

Garlic Confit 9

Risotto Milanese 9

Braised French Lentils and Kale 9

Chorizo and Goat Cheese

Mashed Potatoes 9

Honey Glazed Carrots 9

Creamed Brussels Sprouts and Leeks 10

Sauteed Haricot Verts, Toasted

Almond Butter 10

THREE COURSE PRIX FIXE MENU

ANYTIME MON - WED, \$35

Choice of Arugula Salad or Soup.
Choice of Gnocchi, Short Rib or Chicken
Choice of any 2 Scoops of
Gelato or Sundae.