



TAPAS MENU

CRISPY PORK BELLY 9

sous vide quail egg | braised bitter greens | béarnaise | demi

CHILLED OCTOPUS & SHELLFISH 9

“bloody” cioppino | hearty bread | charred lemon | house pickled okra | harissa oil

PETITE CHEESE + CHARCUTERIE 12

fig compote | house flatbread | truffle honey

BRAISED LAMB 12

marinated in Greek yogurt and saffron
grilled naan bread | pear & radish slaw

MOULES-FRITES 8

lobster bouillabaisse | leek | tomato | kale | parsley | lemon |
calabrian pepper | parmesan frites

CACIO é PEPE 8

spaghetti | parmesan stock | black pepper

SMOKED WHITE FISH ARANCINI 8

green chilies | fennel | radish | cilantro | parsley slaw | remoulade | sumac

SMOKED SALMON BRUSCHETTA 8

whipped lemon + dill robiola cheese | tomato + caper soffrito |
partanna | evoo | gremolata

GRILLED PORTOBELLO & MEDITERRANEAN KIMCHI 8

jicama & cilantro

CHEF'S CHOICE PIZZETTE 8

seasonal

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE