

For the Table

SHISHITO PEPPERS	13
Blistered Shishito with Ras El Hanout Aioli, Garlic Crunch	
GARLIC BREAD	14
Grilled Tuscan Bread, Herbs, Garlic Confit, Olive Oil	
LAMB/PORK KEFTA	22
Tzatziki Sauce, Fresh Espelette Pita (2pc)	
BURRATA	28
Truffle Honey, Grilled Tuscan Bread, Green Salad	
FRITTO MISTO	29
Calamari, Gulf Shrimp, Asparagus, Gribiche Sauce & Marinara Sauce	
GRILLED CALAMARI	33
Calamari, Shrimp, Arugula, Heirloom Cherry Tomatoes	
CRAB TOSTADAS	28
Lump Crab, Tomatoes, Onions, Serrano Peppers, Cucumber, Avocado Salsa (4pc)	
GRILLED LOBSTER TAIL 4.oz	42
Miso Butter	

Raw Bar

OYSTERS	18 / 36
Tomato Mignonette, Cocktail Sauce, Fresh Horseradish - 3 Oysters/Half Dozen	
OSETRA CAVIAR 60g,	189
With Tater Tots, Crème Fraîche	

Crudos

TUNA	29
Urfa Pepper Vinaigrette, Fried Capers, Crispy Leeks (6pc)	
SCALLOP	29
Piquillo Pepper Vinaigrette, Dehydrated Kalamata Olives, Red Onion (6pc)	
HAMACHI	29
Citrus Honey, Espelette Vinaigrette, Serrano Avocado Puree, Red Onion, Cilantro (6pc)	

Tartares

HEIRLOOM TOMATO	29
Avocado, Pickled Mustard Seeds, Kalamata Olives, Burrata	
SALMON	33
Avocado, Cilantro, Red Onion, Lemon Vinaigrette, Serrano Peppers	
TUNA	33
Tobiko, Fried Garlic, Onion, Serrano Peppers, Cilantro, Urfa Pepper Vinaigrette	

*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
23% Service Charge Will Be Added to All Parties of 8 Guests or More.*

Salad

MEDITERRANEAN SALAD	22
Heirloom Tomatoes, Cucumber, Olives, Pomegranate Vinaigrette, Feta Cheese	
CAESAR SALAD	20
Breadcrumbs, White Anchovies, Classic Dressing, Cured Egg Yolk	
GRILLED OCTOPUS SALAD	29
Artichokes, Cherry Tomatoes, Arugula, Fresh Lemon, Aleppo	

From the Land

LAMB CHOPS: Kibbeh Rub & Black Lime Labneh (4pc)	63
VEAL CHOP MILANESE: 16oz. House Made Marinara Sauce	68
ROASTED HALF CHICKEN: Brown Butter Mashed Potatoes & Chimichurri	52
BONE-IN NY STRIP: 18oz.	75
TOMAHAWK: 40oz.	149

From the Sea

BRANZINO: 14oz. Puttanesca Sauce	75
CHILEAN SEA BASS: 8oz. Fennel Purée, Lemon Caper Sauce & Grilled Bok Choi	67
SALMON: 8oz. Ratatouille, Smoked Pepper Sauce & Grilled Shishito Peppers	56
TUNA: 8oz. Green Chutney & Crispy Leeks	55
BLUE PRAWNS: Za'atar Butter (4pc)	55

Sides

BRUSSELS SPROUTS	18
Shaved Parmesan, Truffle Honey	
GRILLED ASPARAGUS	17
Parsley, Caper Gremolata, Parmesan Cheese	
SWEET CORN	18
Butter, Garlic, Espelette Pepper, Lime	
GRILLED ARTICHOKEs	19
Tomato Confit, Herbs	
TRUFFLE FRIES	19
Parmesan Cheese, Herbs, Truffle Oil	
MASHED POTATOES	17
Brown Butter, Chives	

BUON APPETITO · KALI OREKSI · BON APPETIT

Specialty Cocktails

CLOUD NINE	20
Wheatley Vodka, Velvet Disaronno, Pineapple Juice, Fresh Lemon Juice, Organic Agave, Bitters	
LA ULTIMA PALABRA	22
Illegal Mezcal, Yellow Chartreuse, Aperol, Blood Orange Juice, Fresh Lime Juice	
WANDERLUST	20
Corazon Tequila, Passion-Fruit, Pineapple Juice, Cointreau, Togarashi Salt, Fresh Lime Juice	
COOL & SPICY	20
Corazon Tequila, Cointreau, Cucumber, Jalapeño, Fresh Lime Juice	
BARREL AGED OLD FASHIONED	23
Almond Soaked Woody Creek Bourbon & Rye Whiskey, Bitters, Aged in Our Heavily-Charred New American Oak Barrel	
ESPRESSO MARTINI	20
Wheatley Vodka, Baileys, Kahlua, Lavazza Espresso	

Bottled Beer

PERONI NASTRO AZZURO · 12oz	8
Italian Lager with a Crisp, Refreshing Taste and Subtle Citrusy Aroma	
STONE IPA · 12oz	8
West Coast-Style IPA, Citrusy, Tropical, Piney	
PAULANER HEFE-WEIZEN · 11.2oz	8
Light Hops Flavor, Subtle Bitterness with an Unmistakably Fruity Character	
ATHLETIC BREWING CO. RUN WILD. IPA · 12oz	8
Non-Alcoholic, Malt Beverage with Natural Aromas	
