

CHARCUTERIE & CHEESES

Coppa	8	Manchego	8
Chorizo Ibérico	8	Truffle Pecorino	10
Paleta Ibérico	15	Petit Camembert	10

Tasting of Each 35

Sullivan St. Bakery Bread 2

SALADS

Artichoke red belgian endive, arugula, balsamic	8
Insalata Verde watercress, avocado, manchego	8
Beet almonds, hibiscus-citrus air	10
Burrata heirloom tomatoes	11

CROSTINI

Peas & Bacon ricotta, mint	9
Tomato anchovy, cured olives	9
Eggplant Caponata truffle cheese	10
Steak Tartare fresh horseradish, egg	11

SMALL PLATES

Pasta

Ricotta Cavatelli pomodoro, fiore sardo	15
Beet Ravioli goat cheese, hazelnuts	16
Truffle Porcini Risotto acquerello rice	22
Sea Urchin squid ink pasta, crab meat	19
Braised Rabbit tagliatelle	20
Short Rib Pasta garganelli, watercress pistou	21

Bites

Marinated Olives	5
Tomato Gazpacho focaccia croutons	8
Shishito Peppers sea salt, lemon	8
Pineapple Tartare celery, tarragon	9
Piquillo Peppers crab, manchego	13
Cobia Ceviche leche de pantera	15
Meatballs pork and beef, smoked tomato emulsion	12
Hummus Za'atar Crisps pine nuts, moroccan olives	10

Meat & Seafood

Charred Octopus artichoke, rosemary pesto	15
Grilled Branzino zucchini soffrito	18
Snapper Filet oreganata, crushed potatoes	24
N.Y. Strip Steak broccolini, romesco sauce	18
Hanger Steak parsnips, heirloom carrots	18

Veggies

Fried Zucchini	8
Roasted Romanesco	8
Charred Broccolini	8
Sautéed Spinach	8

LARGE PLATES

Prime Skirt Steak marble potatoes	40
Whole Semi-Deboned Chicken truffled jus	41
Whole Fish	42