

CHARCUTERIE & CHEESES

Coppa	8	Manchego	8
Chorizo Ibérico	8	Truffle Pecorino	10
Paleta Ibérico	12	Petit Camembert	10

Tasting of Each 35

SALADS

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

CROSTINI

Peas & Bacon ricotta, mint	9
Tomato anchovy, cured olives	9
Eggplant Caponata truffle cheese	10

SMALL PLATES

Pasta

Beet Ravioli goat cheese, hazelnuts	15
Sea Urchin squid ink pasta, crab meat	17

Meat & Seafood

Charred Octopus artichoke, rosemary pesto	15
Grilled Branzino zucchini soffrito	18
Clams Guazzetto iberico broth, tomatoes	12
Zucchini Crab Cake jumbo lump, lemon aioli	15
Lamb Loin artichoke, eggplant caponata	21
N.Y. Strip Steak broccolini, romesco sauce	18
Roasted Chicken Breast french green beans, mushrooms	21

Bites

Marinated Olives	5
Shishito Peppers sea salt, lemon	8
Piquillo Peppers crab, manchego	13
Tuna Ceviche leche de pantera	15
Meatballs pork and beef, smoked tomato emulsion	12

Veggies

Fried Zucchini	8
Roasted Romanesco	8
Charred Broccolini	8
Grilled 'Shrooms	10

LARGE PLATES

Porchetta	25/45
Bone in Ribeye	32 per lb