

## DINNER

### STARTERS

<b>FRENCH ONION SOUP</b>	<b>14</b>
organic beef stock, crostini, gruyère cheese	
<b>CHICKEN STRACCIATELLA SOUP</b>	<b>14</b>
organic chicken breast, egg, spinach, nutmeg, parmigiano cheese	
<b>LOCAL OYSTERS</b>	<b>24</b>
raspberry sorbet, fish roe	
<b>JUMBO LUMP CRAB CAKES</b>	<b>22</b>
green mango, sweet & smoky tahini sauce	
<b>AHI TUNA TARTARE</b>	<b>20</b>
kataifi, burrata-coconut cream, ponzu, lime zest	
<b>GRILLED OCTOPUS</b>	<b>23</b>
potato foam, black olive dust, paprika oil	
<b>MEATBALLS</b>	<b>17</b>
beef meatballs braised in tomato sauce	
<b>POINT JUDITH CALAMARI</b>	<b>20</b>
fried zucchini, spicy red pepper relish	
<b>SICILIAN ARANCINO</b>	<b>17</b>
fried rice ball, smoked scamorza cheese, meat ragout, green peas, tomato sauce	
<b>MILONJA MUSSELS ESCABECE</b>	<b>15</b>
thin layers of crunchy potato feuille, escabece mayo, chorizo crumble, PEI mussels	
<b>LAMB CIGAR ROLLS</b>	<b>16</b>
braised lamb rolled in phyllo dough, spicy red pepper dip	
<b>GREEK BRUSCHETTA (DAKOS)</b>	<b>17</b>
topped with tomatoes, fried eggplant, zucchini, bell peppers, stracciatella cheese, olives, capers, herbs	
<b>EGGPLANT PARMESAN</b>	<b>18</b>
fried eggplant, mozzarella cheese, pecorino cheese, tomato sauce, basil	
<b>FRESH FIGS &amp; PROSCIUTTO</b>	<b>18</b>
creamy mascarpone, kataifi, vincotto	

### FRESH PASTAS

<b>RICOTTA GNOCCHI &amp; TRUFFLE</b>	<b>36</b>
shitake marmelade, lebneh, shaved black truffle	
<b>PEAR-MASCARPONE RAVIOLONI</b>	<b>34</b>
fresh egg pasta with pear & mascarpone filling, butter sauce, sweet & spicy fruit 'mostarda'	
<b>WILD BOAR PAPPARDELLE</b>	<b>35</b>
fresh egg pasta, braised wild boar ragout, parmigiano reggiano cheese	
<b>SEAFOOD LINGUINE</b>	<b>38</b>
shrimp, mussels, clams, baby octopus, scallops, sea bass, zucchini strings, light tomato sauce	
<b>TAGLIERINI &amp; OSETRA CAVIAR</b>	<b>40</b>
hand made egg pasta, sour cream, vodka	

### SALADS

<b>SHEPHARD SALAD</b>	<b>18</b>
tomatoes, cucumbers, bell peppers, onions, feta cheese, kalamata olives, za'atar, lemon-olive oil dressing	
<b>BURRATA</b>	<b>22</b>
house made burrata cheese, mixed tomatoes, basil, black olive dust, red onions	
<b>SAGANAKI &amp; PEAR SALAD</b>	<b>19</b>
fried halloumi cheese, frisée lettuce, compressed pears, olives, onions, candied walnuts	
<b>LITTLE GEM SALAD</b>	<b>18</b>
boston lettuce, radish, creamy pistachio vinaigrette	

## ENTRÉES

### ROASTED ORGANIC SALMON 34

rosemary infused eggplant puree,  
mediterranean succotash

### CIOPPINO 45

black seabass, langoustine, clams, mussels,  
shrimp in light tomato & lobster consomme,  
crostini & rouille

### BLACK SEA BASS "ACQUAPAZZA" 40

poached sea bass in lightly herbed broth  
with tomatoes, preserved lemons, onions,  
olives, capers

### GRILLED LAMB CHOPS 45

pomegranate marinade, vegetable caponata,  
wild berry compote

### 10 oz PRIME FILET MIGNON 52

bordelaise sauce, triple cooked fried potatoes  
add lobster tail MKP

### THE ULTIMATE BURGER 27

brisket-chuck-short rib mix, cheddar cheese,  
red onion jam, lettuce & tomato, triple cooked  
fried potatoes

### DUCK & ORANGE GASTRIQUE 42

mushroom farrotto, grilled harissa laced broccoli

### MOUSSAKA 29

roasted sliced eggplants & potatoes,  
lamb-beef-pork ragout, cheesy bechamel sauce

### ROASTED CHICKEN 34

organic statler chicken breast, marsala demi  
glacé, potatoes confit, wilted spinach

### LAMB TAJINE 42

slow cooked lamb leg, ginger, apricots, prunes,  
chickpeas, almonds, honey, bulgur

### VEGETABLES TAJINE 36

zucchini, eggplant, butternut squash,  
bell peppers, carrots, tomatoes, parsnip,  
chickpeas, raisins, couscous

### VEGETABLE ESCALIVADA POKE 26

roasted eggplant, zucchini, bell pepper, onion,  
sushi rice, romesco, sauce, black olive powder,  
ponzu-soy dipping sauce

## SIDES

### TRIPLE COOKED FRIED POTATOES 14

house-made ketchup

### MUSHROOM FARROTTO 16

wild mushrooms, porcini mushrooms,  
leeks, herbs

### GRILLED ASPARAGUS 14

butter sauce, cinammon

### FRIED BRUSSELS SPROUTS 14

tamarind sauce, dukkah spice

### CAPONATA 15

sauteed eggplant, zucchini, bell peppers, onions,  
tomatoes, olives, almonds, pistachios, raisins

## TO SHARE

### MEDITERRANEAN SAMPLER 52

hummus, baba ganoush, spicy hummus,  
carrot labneh, tzatziki, muhammara, falafel,  
spanakopita, curry chicken sambuseks

### CHARCUTERIE BOARD 49

prosciutto san daniele, speck, salame golfetta  
mortadella, prosciutto cotto piquillo pepper,  
olives, sweet balsamic onion, sun dried tomatoes,  
assorted breads

### GRILLED MIXED SKEWERS 72

chicken, lamb, beef, loukaniko pork sausage,  
rice pilaf, ginger-pineapple sauce, gochujang  
sauce, caramelized peanut sauce

### FONDUE BORGUIGNONNE (x2) 75

filet mignon cubes, chicken bites, steamed  
seasonal vegetables, & 6 savory & sweet  
dipping sauces (french remoulade, gorgonzola,  
orange-curry, spicy epicee, barbeque,  
garlic-yogurt)

### BEST CHEESE FONDU (x2) 60

cheddar, gruyere, raclette cheese fondu,  
toasted bread cubed, steamed seasonal  
vegetables for dipping

PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD  
ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS.

CLAYDIO CAVALLERI EXECUTIVE CHEF