

STARTERS

FRENCH ONION SOUP	14
organic beef stock, crostini, gruyère cheese	
LOCAL OYSTERS	24
raspberry sorbet, fish roe	
AHI TUNA TARTARE	20
kataifi, burrata-coconut cream, ponzu, lime zest	
GRILLED OCTOPUS	23
potato foam, black olive dust, paprika oil	
MEATBALLS	17
beef meatballs braised in tomato sauce	
BEEF CARPACCIO VENEZIANO	21
thinly slices raw prime beef filet, arugula, cognac-mustard sauce, shaved Parmigiano cheese	
FRITTO MISTO	21
fried calamari, shrimp, zucchini, <i>agrodolce</i> dipping sauce	
FRIED ARTICHOKEs	17
breaded artichokes hearts, gebriche sauce	
LAMB CIGAR ROLLS	16
braised lamb rolled in phyllo dough, spicy red pepper dots	
GREEK BRUSCHETTA (DAKOS)	17
topped with tomatoes, fried eggplant, zucchini, bell peppers, stracciatella cheese, olives, capers, herbs	
EGGPLANT PARMESAN	18
fried eggplant, mozzarella cheese, pecorino cheese, tomato sauce, basil	
FRESH FIGS & PROSCIUTTO	18
creamy mascarpone, kataifi, vincotto	
CAPONATA	16
sauteed eggplant, zucchini, bell peppers, onions, tomatoes, olives, almonds, pistachios, raisins	

FRESH PASTAS

RICOTTA GNOCCHI & TRUFFLE	35
shitake marmelade, lebneh, shaved black truffle	
CAVATELLI with LOBSTER	38
housemade pasta, NE lobster meat, lobster reduction	
TAGLIATELLE BOLOGNESE	29
fresh egg pasta, slow cooked ground beef & pork, onion, carrots & celery <i>soffritto</i> , tomatoes	
SEAFOOD LINGUINE	38
shrimp, mussels, clams, baby octopus, scallops, sea bass, zucchini strings, light tomato sauce	
SQUID INK LINGUINE with CLAMS	36
house made fresh pasta, mahogany clams, artichokes hearts	

SALADS

SHEPARD SALAD	18
romaine lettuce, tomatoes, cucumbers, bell peppers, feta cheese, onions, kalamata olives, lemon-olive oil	
BURRATA	22
house made burrata cheese, mixed tomatoes, basil, black olive dust, red onions	
SAGANAKI & PEAR SALAD	19
fried halloumi cheese, frisée lettuce, compressed pears, olives, onions, candied walnuts	
LOBSTER SALAD CATALANA	25
lobster tail, potatoes, tomatoes, radishes, frisee lettuce, warm orange-butter sauce	

SIDES

MUSHROOM FARROTTO	16
farro cooked risotto-style with wild mushrooms	
GRILLED ASPARAGUS	14
butter sauce, cinammon	
ROASTED BRUSSELS SPROUTS	14
spicy maple glaze, dukkah spice	
TRIPLE COOKED FRIED POTATOES	14
house-made ketchup	
GRUYERE CREAMED SPINACH	14

ENTREES

ROASTED ORGANIC SALMON	36
rosemary infused eggplant puree, mediterranean succotash, ginger- garlic -sauce	
CIOPPINO	46
black seabass, langoustine, clams, mussels, shrimp in light tomato & lobster consomme, crostini & rouille	
BLACK SEA BASS 'ACQUAPAZZA'	45
poached sea bass and clams in lightly herbed broth with 6tomatoes, preserved lemons, onions, olives, capers	
GRILLED LAMB CHOPS	45
pomegranate marinade, vegetable caponata, wild berry compote	
10 oz PRIME FILET MIGNON	55
bordelaise sauce, triple cooked fried potatoes <i>add Lobster Tail MKP</i>	
JUMBO SEARED SCALLOPS	42
haricot verts, fresh corn, crispy bacon	
MOUSSAKA	32
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	45
slow cooked lamb leg, ginger, apricots, prunes, chickpeas, almonds, honey, bulgur	
VEGETABLES TAJINE	38
zucchini, eggplant, butternut squash, bell peppers, carrots, tomatoes, parsnip, chickpeas, raisins, couscous	

MEDITERRANEAN SAMPLER **52**
hummus, baba ganoush, spicy hummus, carrot labneh, artichoke dip, muhammara, falafel, spanakopita, curry chicken sambuseks

BRANZINO IN SEA SALT CRUST **65**
whole boneless mediterranean sea bass, potato confit, salmoriglio sauce

TO SHARE

CHARCUTERIE BOARD **49**
prosciutto san danielle, speck, salame golfetta mortadella, prosciutto cotto piquillo peppers, olives, sweet balsamic onion, sun dried tomatoes

ADD CHEESE SELECTION **17**

PAELLA MIXTA **60**
shrimp, clams, mussels, calamari, chicken drummets, saffron rice, mojo sauce.

GRILLED MIXED SKEWERS **72**
chicken, lamb, beef, loukaniko pork sausage, rice pilaf, ginger-pineapple sauce, gochujang sauce, caramelized peanut sauce

CLAYDIO CAVALLERI EXECUTIVE CHEF

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.

Prices may be subject to change based on the market.