

Small Plates

- MEAT & CHEESE BOARD** chef selected meats & cheeses, assorted pickles, jam, crackers **30**
- SHRIMP CEVICHE** yuzu-aloe-toasted coconut broth, brunoise red bell peppers-green apples-shallots, fine herbs, guajillo chile oil **16**
- MEATBALLS** chicken-beef blend, tomato ragu, béchamel, parmesan, grilled italian sourdough **16**
- MUSHROOMS** grilled hen of the woods, nduja brown butter, pickled golden raisins, butterscotch carrot purée, thyme, bread crumbs, lemon zest **16**
- WHIPPED FETA** smoked tomato jam, pickled red onions, aleppo peppers, pistachios, mixed herbs, zattar, lemon zest, grilled union loafers sourdough **16**
- PATATAS BRAVAS** calabrian chile aioli, pickled peppers, scallions, parmesan **14**
- JERUSALEM ARTICHOKEs** roasted-fried, spanish sauce, sunchoke cream **14**
- GRILLED ASPARAGUS** roasted red pepper purée, toasted almonds, grain mustard vinaigrette, dill, lemon zest **14**
- LITTLE GEM** sesame pickled cucumbers, marinated cherry tomatoes, red onions, grana padana, kalamata olive vinaigrette, seeded sourdough croutons **14**
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Pasta

- GNOcCHI** garlic shrimp, saffron butter, herbed bread crumbs **24**
- TORTELLINI** pork belly-ricotta stuffed, rustic nduja-blistered tomato ragu **24**
- HERBED CAVATELLI** house-made lamb sausage, peas, lemon ricotta, parmesan, pan sauce **24**
- MAFALDA** white mushroom bolognese, cracked black pepper, egg yolk, lemon zest, fine herbs **22**
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Mains

- NEW ZEALAND LAMB CHOPS** grilled, the famous mom's marinade, contandina potatoes, grilled asparagus **38**
- SCALLOPS** spring pea-herb risotto, grilled artichokes, micro green salad, grana padana **34**
- SALMON** crispy skin, culantro-hazelnut pesto, shallot dressed roasted potatoes, artichokes, pickled watermelon radish **28**
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Desserts

- STICKY TOFFEE PUDDING** cream cheese gelato, toffee-caramel sauce **12**
- TIRAMISU** espresso, amaretto, shortbread, cocoa **10**
- CANNOLI CHEESECAKE** chocolate chips, whipped cream, cannoli crumble, caramel **10**

Happy Hour 3-5pm Food & Beverage Specials (Gin Room Only)
Let your server know if you want to send a tip to the kitchen \$10, \$20, \$30
Vegan / Vegetarian Options & Gluten Free Pasta Available