

Sample Menu.  
Our dishes change regularly according to the seasons. As such, the dishes listed here may not be available at the House.



## Dips \$7 each / \$14 for 3

(Served with crudit ē & flatbread)

Eggplant and pepper (pb, gf)

Whipped sheep ricotta - truffle honey (v)

Avocado & basil pesto dip - pine nuts (pb, gf, n)

## Cured and Raw

Tuna - orange zest, capers, olio nuovo 14 (raw, gf)

Octopus - taggiasca, lemon, basil 14 (gf)

Beef Carpaccio - lemon, parmigiano, arugola 15

Prosciutto - giardiniera, focaccia 20

## Vegetables

Heirloom tomatoes - capers, anchovy, oregano 9 (raw, gf)

Lemon cauliflower - labneh, tomato seed oil, pistachio, herbs 10 (v, n)

Eggplant meatballs 10 (v)

Brussels & currant - capers, almond, sweet & sour 12 (v, n, gf)

Kale tabbouleh - quinoa, parsley, tomato, lemon 12 (pb, gf)

Cauliflower Cous Cous - almond, pomegranate, celery 12 (pb, n)

Squash blossom - cured lemon, ricotta 12

Butter lettuce - avocado, tomatoes, mint 12

## Pasta

Bowl for  
the table

Cavatelli - burrata, tomato, basil (v) 12 32

Gnocchi - lemon, parmigiano, pistachio (v, n) 14 34

Lasagna verde - lamb ragu 14 36

Spaghetti - clams, shrimp, mussels, calamari 18 44

## Wood Oven & Charcoal Grill

Meatballs - tomato sauce, basil 14

Skewers - served w flatbread, pickles

- vegetables 14

- chicken 15

- lamb 16

Branzino - grape leaves, lemon, herbs 28

## Pizza

Heirloom tomatoes - onion, zātar 15 (pb)

Cacioricotta - chili, cherry tomato, basil 15 (v)

Prosciutto - burrata, arugula 22

pb plant-based v vegetarian

Please inform you server of any allergy or dietary concerns. Consuming raw or undercooked meats, seafood or poultry, shellfish or eggs may increase your risk of foodborne illness.