

# Soho House West Hollywood x Nancy Silverton sample menu

## Antipasti

- Tuscan white bean dip with market crudité (gluten free) (plant based)
- Burrata caprese, vine cherry tomatoes, basil pesto, sourdough (vegetarian)
- Meatballs, pancetta, pork, whipped ricotta
- Arancine, smoked scamorza, parmigiano reggiano (vegetarian)
- Squash blossoms, ricotta and passata (vegetarian)
- Japanese sweet potato, scallion crème fraiche, herbs (vegetarian) (gluten free)

## Salads

- Napa cabbage & radicchio, castelveltrano olives, crouton, mustard vinaigrette (vegetarian)
- Little gem lettuce, fine herbs, lemon vinaigrette (gluten free) (plant based)

## Mains

- Baked halibut, tomato & pepper marmalade, garbanzo, lemon aioli (gluten free)
- Prime creekstone farms beef tagliata, arugula, parmigiano, aceto balsamico (gluten free)
- Pici, semi-dried cherry tomato, breadcrumbs
- Ricotta cavatelli, spring peas, morel mushroom, preserved lemon (vegetarian)
- Grilled whole branzino, preserved lemon aioli, salsa verde, spicy romesco (gluten free)
- Braised chicken thighs, pickled chilies & broccoli di cicco (gluten free)
- Bone-in ribeye, black olive tapenade

## Wood fired pizza

- Long cooked broccoli, pork fennel sausage, caciocavallo
- Potato, pecorino, rosemary (vegetarian)
- Funghi misti, fontina, taleggio mozzarella (vegetarian)
- Napoletana, olive, anchovies, chili

## Sides

- Green beans chili (gluten free)
- Cannellini beans & swiss chard (gluten free)
- Broccolini (gluten free)
- Arugula & parmigiano (vegetarian) (gluten free)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.