

Soho House West Hollywood x Nancy Silverton sample menu

Antipasti

Tuscan white bean dip with market crudité (gluten free) (plant based)
Cauliflower fritti, calabrian mint aioli (vegetarian)
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

10-veggie cobb, shaved vegetables & pepitas with herb vinaigrette (gluten free) (plant based)
Little gem lettuce, fine herbs, lemon vinaigrette (gluten free) (plant based)

Mains

King salmon, remoulade butter, green beans (gluten free)
Beef tagliata, prime sirloin, arugula, parmigiano, aceto balsamico (gluten free)
Pici, semi-dried cherry tomato, breadcrumbs (plant based)
Mezze lune ravioli, butternut squash, butter, parmigiano, amaretti (vegetarian)
Grilled whole branzino, preserved lemon aioli, salsa verde, spicy romesco (gluten free)
Braised chicken thighs, pickled chilies & broccoli di cicco (gluten free)
28oz bone-in ribeye, black olive tapenade, white beans, long cooked greens (for 2 to 4 to share)

Wood fired pizza

Long cooked broccoli, pork fennel sausage, caciocavallo
Potato, pecorino, rosemary (vegetarian)
Funghi misti, fontina, taleggio mozzarella (vegetarian)
Squash blossom, burrata, add white truffle (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.