



S M A L L P L A T E S

Calamari with harissa sauce 9.95

Mediterranean Street Fries, hand-cut fries with preserved lemon-charmoula chicken, cilantro, feta and chili-lime aioli 13.95

Sicilian Meatballs with Giacomo's sausage, ground beef, pine nuts, raisins, tomato-chili compote, crispy Burrata, shaved pecorino and grilled crostini 13.95

▲ **Beef Tartare** with pickled shiitake mushrooms, egg yolk, sherry-stout sauce and crispy lavosh 15.95

Truffled Fries with Parmesan-lime aioli 8.95

▲ **Mediterranean Tapas**, hummus, Serrano ham, Sicilian meatballs, Moroccan bisteeya pastry, cherry tomato-pesto salad, crispy Burrata and grilled pita 16.95

Blue Crab and Spinach Dip with crispy lavosh 12.95

▲ **Garlic Crusted Ahi Tuna*** with romesco sauce and Catalan spinach 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil and lemon white bean with tomato-chili compote, served with crispy lavosh 12.95

▲ **Short Rib Sliders** on brioche buns with pickled shiitake mushrooms, spring onions and truffled fries 13.95

Darn Good Burger* with herb mayonnaise and hand-cut fries, just ask for cheese 10.95

Chopped Grilled Chicken Fattoush with romaine lettuce, cherry tomatoes, cucumber, crispy lavosh, mint, feta and cilantro-lime dressing 12.95

▲ **Housemade Pancetta Flatbread** with ricotta, fresh mozzarella, garden rocket and balsamic glaze 13.95

▲ **Pesto Flatbread** with fresh mozzarella, roasted red peppers and caramelized onions 13.95

Potato Leek Soup 4.95/5.95

Soup for Today Market Price

E N T R É E S

served with a simple tossed salad with house vinaigrette

Parmesan Crusted Chicken with herbed goat cheese, fried capers, lemon garlic sauce, mashed potatoes and seasonal vegetable 21.95

Baked Pecan Crusted Trout with lemon beurre blanc, polenta and seasonal vegetable 24.95

▲ **Sesame Crusted Semolina Polenta Cake** with charmoula portabello mushroom, grilled asparagus, cherry tomato-pesto salad and crumbled feta 19.95

Today's Chef's Selection (Please ask your server) Market Price

Wood-Fire Grilled Salmon* with vintage sherry-honey glaze and garlic-thyme butter, polenta and seasonal vegetable 26.95

▲ **Black Urfa Pepper Dusted Scallops** with sesame crusted semolina polenta cake, Catalan spinach, preserved lemon labneh and cilantro-lime vinaigrette 31.95

Gemelli Bolognese, rich ragù of ground beef, sweet Italian sausage and tomatoes with gemelli pasta, Burrata and basil pesto 19.95

▲ **Oak-Fired Filet Mignon** with black peppercorn brandy sauce, warm bacon-mustard compote, mashed potatoes and wilted greens 32.95

▲ **Wood-Fired Romesco Rotisserie Chicken** with roasted preserved lemon potatoes and Catalan spinach 22.95

Chef's Rotisserie Special (Please ask your server) Market Price

Moroccan Lamb Chops, wood-fire grilled and topped with spiced cilantro-yogurt sauce over Greek roasted potatoes and seasonal vegetables 32.95

Beef Short Ribs, seared, then slowly braised with sherry and rosemary, served with polenta, seasonal vegetables and wilted greens 30.95

▲ **Chef's features April 25 – June 12**

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

**Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*