



S M A L L P L A T E S

Calamari, harissa sauce 9.95

▲ **Grilled Asparagus***, pancetta, poached egg, tomato-chili compote, fig balsamic, Parmesan 11.95

▲ **Mediterranean Street Fries**, hand-cut za'atar fries, spicy beef, tzatziki, sweet drop peppers, cilantro 13.95

▲ **Giacomo's Sweet Italian Sausage**, farro ragout, mascarpone 12.95

Truffled Fries, Parmesan-lime aioli 8.95

▲ **Mediterranean Tapas**, hummus, roasted red pepper-feta dip, artisanal salumi, za'atar fries, charmoula spiced chicken skewer, sweet Italian sausage over farro, grilled pita 16.95

Blue Crab and Spinach Dip, crispy lavosh 12.95

▲ **Garlic Crusted Ahi Tuna***, Persian love rice, harissa sauce, shaved Parmesan 13.95

▲ **Sherry Braised Short Rib Sliders**, brioche buns, charmoula, Persian love spice whipped feta, Parmesan-lime aioli, truffled fries 13.95

▲ **Dip Duo**, traditional hummus with smoked paprika and extra virgin olive oil, roasted red pepper-feta dip, crispy lavosh 12.95

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

Grilled Chicken Salad, garden rocket, spinach, roasted red peppers and red onions, feta, walnuts, garlic-oregano dressing 12.95

▲ **Giacomo's Italian Sausage Flatbread**, spicy ricotta, broccolini, sweet drop peppers, Parmesan 13.95

▲ **Grilled Artichoke Flatbread**, Persian love spice whipped feta, pickled red onion, fresh dill, pomegranate molasses 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

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

▲ **Pan Seared Scallops**, dill beurre blanc, Persian love rice, cherry tomato and fresh herb salad 31.95

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

▲ **Grilled Duck Breast***, pear and honey-lavender glaze, farro ragout, mascarpone, broccolini 29.95

▲ **Gemelli Bolognese**, rich ragu of ground beef, sweet Italian sausage and tomatoes, gemelli pasta, Burrata, basil pesto 19.95

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

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

▲ **Vegetable Bisteeya**, Moroccan spiced vegetable and Manchego filled pastry, crispy artichoke, Persian love rice, broccolini, harissa sauce 19.95

▲ **Oak-Fired Filet Mignon***, truffled-Parmesan and cracked black pepper cream, brown sugar-cured pancetta, mashed potatoes, wilted greens 32.95

▲ **Wood-Fired Harissa Rotisserie Chicken**, Persian love rice, seasonal vegetable 22.95

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

Sherry-Rosemary Braised Beef Short Ribs, mashed potatoes, seasonal vegetable 30.95

▲ **Chef's features March 6 – April 30**

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.*