

PARADISE PORCHE DINNER

BITES

CHICKEN MEATBALLS
pomodoro, house-made ricotta, basil,
garlic toast 18

POTATO CROQUETTES
salsa brava, garlic aioli 16

CRAB SALAD
apple, avocado, pickled radish,
parsley crema (gf) 23

FIG & BAKED BRIE
toasted sourdough, arugula, candied pecans, saba 18

SESAME PEPPER CALAMARI
sweet drop peppers, grilled pineapple,
scallions, peanuts 19

RAW

SALMON & TUNA TARTARE*
chili lime vinaigrette, mango, avocado,
cashew gomasio, yucca chips 23

SHAREABLE

Gluten free bread +2

HOUSE-MADE FOCACCIA
tomato jam two for 5 / four for 9

CHEESE & CHARCUTERIE
stone mustard, fig jam, honeycomb,
house pickles, baguette 36

MEZZE
whipped feta, romesco, hummus,
olives, marcona almonds, crudité,
pita, baguette 32

GREENS & SOUP

FRISÉE, BACON, APPLE
croutons, crispy egg, goat cheese,
mustard bacon vinaigrette 17

SWEET POTATO & CAULIFLOWER SOUP
coconut, macadamia, ginger (gf) 14

FALL MIXED GREENS
cucumber, pickled onions, fennel, balsamic,
pumpkin seeds, soaked cranberries (gf) 15

CAESAR
baby romaine, confit tomatoes,
parmesan, croutons, cured egg yolk 16

SMALLER PLATES

BRAISED CHICKEN THIGHS
orange, scallion, bok choy, sesame (gf) 26

PEI MUSSELS
bacon-leek-potato-saffron cream, garlic focaccia 22

LARGER PLATES

FAROE ISLAND SALMON
smoked parsnip & leek purée, farro salad,
honey dijon cream 39

SCALLOPS & SHRIMP
butternut arancini, squash curry, apple, chive 46

ROASTED RED SNAPPER
cauliflower purée, scallions, mushrooms, cauliflower
florets, chicken lemon & caper jus (gf) 46

TAGLIATELLE BOLOGNESE
pork & beef ragout, parmesan espuma, 29

MISO HONEY GLAZED SHORT RIB
pomme purée, chili broccolini & bok choy,
crispy shallot (gf) 43

FALL VEGETABLE CURRY
sweet potato noodles, squash curry, turnip,
carrot, cauliflower, sweet potato mash,
peanuts (v + gf) 30
(Add - 6oz. chicken + 9, 5oz. wagyu flank + 14, 4 shrimp + 12)

10oz. WAGYU FLANK STEAK
(Australia), chimichurri (gf) 49

POTATOES & VEGETABLES

CRISPY FINGERLING POTATOES
truffle aioli, pecorino romano 14

POMME PURÉE
chives (gf) 14

ROASTED BABY CARROTS
honey glaze, whipped feta (gf) 14

HOUSE SPICED FRIES
sauce trio 12

CRISPY BRUSSELS SPROUTS
cider glaze 14

CREAMED KALE
pine nuts, golden raisins (gf) 14

TRUFFLE FRIES
truffle aioli, parmesan, chives 14

GRILLED BROCCOLINI
chili garlic crunch (gf) 14

LOCAL SMF MUSHROOMS
pine nuts, parmesan espuma (gf) 15



OLD VINES NAPLES AT MERCATO
KITCHEN • CRAFT COCKTAILS • WINE BAR

*3% Processing fees will be added to each check. Pay by cash and save.