

## TAPAS

### **Bread and Butter \$8**

whipped truffle butter, baked in house

### **Marinated Persian Olives \$10**

pomegranate, garlic, fresh herbs GF

### **Soppressata Crostini \$17**

crostini with cured pork and chorizo spices,  
cana da cabra goat cheese, truffle honey, green apple

## TO BEGIN

### **Burrata \$20**

burrata, artichoke heart, kalamata olive, plums,  
tomato, sweet pepper sauce, olive oil,

### **Shishito Peppers \$15**

shishito peppers, soy, lemon GF

### **Ceviche \*\* \$20**

rock fish, lemon clamato marinade,  
house made corn chips GF

### **Octopus Panzanella\* \$26**

sauteed octopus, crouton, sweet peppers,  
tomato, charred eggplant aioli

### **Mussels & Hongos Al Ajillo \$22**

Pen Cove mussels, button mushrooms, truffle oil,  
sherry, garlic, chile de arbol, served with house bread

## SALADS

### **Caesar\* \$17**

gem lettuce, caesar dressing,  
anchovy, asiago cheese crisp GF

### **Garden Salad \$17**

mixed greens, daikon radish,  
pickled onion, almond praline brittle,  
strawberry port vinaigrette GF

## MAINS

### **Shrimp Linguini Salmoriglio \$30**

Gulf prawns, capers, parsley, lemon,  
chili flakes, sherry & white wine butter sauce

### **Cavatelli Caponata \$28**

hand made cavatelli, eggplant caponata,  
parmesan, pecorino, asiago cheeses

### **Catch of the Day\*\* \$43**

pan seared filet, bok choy, carrots, edamame,  
dashi sesame broth, balsamic tamari glaze

### **Pork Ossobucco \$45**

recado negro, fried plantain,  
sweet corn succotash, pearl couscous

### **New York Steak \$46**

Washington Double R Ranch beef, truffle pommes frites,  
huitlacoche, seasonal vegetables, zorro sauce GF

July 14th, 2024

Chef De Cuisine Gulsidel Velázquez Ayala

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

*\*\*Regarding the safety of consuming fresh, partially cooked fish,  
information is available upon request.*