

TO BEGIN

Bread and Butter \$8

whipped truffle butter, baked in house

Marinated Persian Olives \$10

pomegranate, garlic, fresh herbs GF

Calamari Verde \$16

pan-fried calamari, herbed bread crumbs,
marinara, grilled bread

Octopus Panzanella* \$26

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

SALADS

Caesar* \$17

gem lettuce, caesar dressing,
asiago cheese crisp GF

Arugula Salad \$17

baby arugula, pickled onion, almond praline brittle,
pear, goat cheese, honey dijon vinaigrette GF

Burrata \$20

burrata, artichoke heart, kalamata olive, plums,
peaches, cherry tomato, piquillo pepper sauce, olive oil GF

MAINS

Shrimp Linguini \$30

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

Caponata \$28

linguini with eggplant caponata,
parmesan, pecorino, asiago cheeses

Catch of the Day \$43**

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

Chicken Parmesan \$36

breaded chicken breast, house made marinara,
pasta aglio e olio, seasonal vegetables

New York Steak \$46

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

**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.*