

TESORO

RAW & CHILLED

Cured & Cultured Board | 36

Lamb Chopper, Roquefort, Bresaola, Hot Capicola, Pickled Turnips, Mostarda, Lavash

Compressed Cantaloupe | 20

Prosciutto, Crushed Macadamia, White Balsamic Caviar, Pickled Shallots

Wahoo Crudo | 22

Basil Gelée, Pickled Chillies, Blood Orange, Roasted Pistachio

Greek Salad | 16

Arugula, Tomato, Pickled Red Onions, Olives, Lemon Vinaigrette, Naan Chips

Beet Root Salad | 19

White Balsamic, Dates, Orange Honey Ricotta, Baby Cress

SMALL PLATES

Butternut Squash Bisque | 13

Roasted Turmeric Apples, Fried Sage

Mezze Board | 20

Hummus, Black Baba Ganoush, Tzatziki, Roasted Garlic Naan

Hummus | 10

Sumac, EVOO, Z'aatar Oil, Roasted Garlic Naan

Tzatziki | 10

Salted Cucumbers, Dill, Roasted Garlic Naan

Vegan Chef's Garden | 22

Pumpnickel Soil, Root Vegetables, Confit Fennel Garden, Greens, Herb Oil

Shrimp Saganaki | 20

Twisted Ciabatta, Feta, Roasted Tomato

Asparagus Puff | 18

Apple Wood Bacon, Comté Fondue, Lemon Zest, Shallots, Roquefort

FLATBREADS

Caprese | 17

Grilled Tomatoes, Mozzarella, Balsamic, Basil Gelée

Forest Fungi | 22

Porcini Fromage Blanc, Thyme Roasted Shiitake, Pickled Beech Mushrooms, Truffle Oil

Roasted Apples & Sweet Figs | 18

Pickled Fresno Chillies, Crumbled Feta, Prosciutto Crisps, Baby Arugula

MEDIUM PLATES

Falafel and Faro | 28 Half Portion | 14

Garbanzo Falafel, Dried Currants, Tahini Honey Drizzle, Pickled Root Vegetables, Garden Greens

Moroccan Apple Chicken | 34

Green Olives, Couscous, Brussels Leaves

Branzino | 46

Caramelized Butternut Squash, Charred Leeks, Sauce Vierge

Fried Snapper | 48

Preserved Lemon, Baby Turnips, Brussels, Chermoula

House-made Pappardelle | 48

Spice Poached Lobster, Charred Tomato, Littleneck Clams, Lemon Tarragon Sauce, Herb Oil

Lebanese Strip Steak | 68

Australian Wagyu, Batata Harra, Scallion Gel, Pickled Onions

Lamb | 62

White Bean Cassoulet, Romanesco Florets, Squash Foam

SWEET PLATES

Chocolate Bar | 14

Flourless Chocolate Cake, Morello Cherry, Salted Caramel Sauce

Yogurt Custard Brûlée | 12

Muscat-Soaked Apricots, Sicilian Pistachios

Olive Oil Cake | 12

Blood Oranges, Cardamom Ice Cream, Almond Tuile

The Perfect Scoop of Sorbet | 5

Flavour of the Moment



20% discretionary gratuity will be added to parties of six or more

BUBBLES | SPUMAN TI GL | BTL

Gemma Di Luna , Moscato, Italy	12		43
Caposaldo , Prosecco, Italy	13		45
La Marca , Prosecco, Italy	13		43
Ruinart , Blanc De Blanc, FR			175
Ruinart , Rosé, Champagne, FR			175
Chandon Rosé , Sparkling Rosé, CA	15		53
Chandon Brut , Sparkling Wine, CA	14		51
Moët & Chandon , Champagne, FR	24		98
Veuve Clicquot , YL, Champagne, FR			132

BLUSH | ROSÉ GL | BTL

Pink Flamingo , Rosé, FR	13		45
Fleur de Prairie , Rosé, FR	15		53
Whispering Angel , Rose, FR	13		45
Notorious , Rose, FR	12		43
Chateau Minuty , Rosé, FR			60
Leone De Castritis , Rosé, Italy			56

WHITE | BIANCO GL | BTL

Notorious , Cabernet Blanc, FR	13		45
Santa Margherita , Pinot Grigio, Italy	14		51
Ca' Montini , Pinot Grigio, Italy	13		51
Sonoma-Cutrer RR , Chardonnay, CA	15		52
Chalk Hill RR , Chardonnay, CA	13		45
Sonoma-Cutrer Select , Chardonnay, CA			70
Cake Bread Cellars , Chardonnay, CA			115
Jermann "Dreams" , Chardonnay, Italy			152
Kim Crawford , Sauvignon Blanc, NZ	13		45
Vavasour , Sauvignon Blanc, NZ	13		45
Anima Negra Quibia , White Blend, Spain			56
Domaine de la Rossignole , Sancerre, FR			67
Pascal Jolivet , Sancerre Blanc, FR			68
William Fevre , Chablis, FR			70
Alain Chavy , Puligny Montrachet, FR			300

RED | ROSSO GL | BTL

Justin , Cabernet, CA	17		60
Meiomi , Pinot Noir, CA	14		51
Terrazas , Malbec, Argentina	15		55
Prisoner , Red Blend, CA	26		98
Chateau Musar , Red Blend, Lebanon			64
Ruffino Modus , Red Blend, Italy			68
Termes Tintan De Toro , Red Blend, Spain			77
Ktima Pavlidis Theama , Red Blend, Greece			80
Torres Mas La Plana , Cabernet, Spain			95
Amarone Della , Valpolicella, Italy			98
Faust , Cabernet, CA			115
Quinta Dos Murcas , Red Blend, Portugal			120
Chateau Musar , Red Blend, Lebanon			150
Jordan , Cabernet, CA			150
Gevrey Chamberlin , Les Seuvrees, FR			190

MARTINIS**007 Vesper | 17**

Bombay Sapphire, Grey Goose, Dry Vermouth

Sparkling Strawberry | 16

Grey Goose Essences Strawberry, Lime, Sparkling Rosé

Twisted Americano | 16

Grey Goose Essences Watermelon, Campari, Sweet Vermouth

Cuke | 16

Ketel One Botanical Cucumber Mint, Lime

P & H | 16

Ketel One Botanical Peach & Orange Blossom, Aperol, Lemon, Agave

Night Cap | 17

Stoli Vanilla, Bailey's Irish Cream, Espresso, Godiva Chocolate Liquor

COCKTAILS**Golden Margarita | 16**

Don Julio Blanco, Grand Marnier, Lime

Paloma | 16

Casa Noble Blanco, Grapefruit, Lime

Exotic Sangria | 16

Rosé, St. Germain, Fresh Fruit

Mojito Italiano | 16

Wicked Dolphin Crystal, Italicus, Lime, Mint

Cranberry Fizz | 16

Bombay Sapphire, St. Germain, Cranberry

BEERS**Craft & Import Draft | 8.50**High Five IPA, Ft. Myers
Hurricane Reef IPA, Florida
JW Wheat White Ale, Ft. Myers
Stella Artois Belgian Pilsner
Peroni Italian Lager**Domestic Draft | 7.50**Blue Moon Belgian White Ale
Yuengling Amber Lager
Michelob Ultra Light Lager
Miller Lite Pilsner
Coors Light Pilsner**Bottled Import | 8**Corona Premier Mexican Lager
Modelo Especial Mexican Pilsner**Bottled Domestic | 7**Bud Light Lager
Angry Orchard Cider

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