

APPETIZERS

BEEF CARPACCIO \$14.⁹⁹

Paper-thin Slices of Premium Raw Beef, Dressed with Zesty Lemon Oil and Finished with Mustard, Creamy Aioli, Parmesan, Capers, Red Onion and Fresh Lemon Zest

MEATBALLS \$13.⁹⁹

Meatballs, Crispy Potato, Goat Cheese Crema, House Marinara, Fresh Basil

SALMON CAKES \$14.⁹⁹

Pan-Seared Salmon Cakes, Arugula, Lemon Wedge, Garlic Caper Aioli, Romesco Aioli

CRISPY BRUSSELS SPROUTS \$13.⁹⁹

Crispy Brussels Sprouts, Sweet Chili Vinaigrette, Balsamic Glaze (VG)

GNOCCHI PRIMAVERA \$14.⁹⁹

Pan Seared Potato Gnocchi, Snow Peas, Pea Tendrils, and Basil Pesto (V)

CRISPY CALAMARI \$15.⁹⁹

Squid, Sweet Peppers, Artichokes, Pepperoncini, with Caper Aioli and Cocktail Sauce

TUSCAN BURRATA BRUSCHETTA \$15.⁹⁹

Toasted Crostini, Garlic Ricotta, Blistered Cherry Tomatoes, Garlic Oil, Burrata, Basil Pesto, Balsamic Glaze, Fresh Basil

SOUP & SALADS

Add Chicken \$8, Prawns \$11, Salmon \$14

Soup of the Day \$7.⁹⁹

LITTLE GEM CAESAR \$12.⁹⁹

Little Gems, Caesar Dressing, Citrus Garlic Pangrattato, Grated Parmesan

ROASTED BEET & CITRUS \$14.⁹⁹

Orange Beet Vinaigrette, Braised Red Beets, Goat Cheese Crumbles, Orange Segments, Toasted Walnuts, Goat Cheese Cream, Arugula, Basil Oil (V)

MEDITERANEAN QUINOA \$13.⁹⁹

Spring Mix, House Vinaigrette, Asparagus, Hummus, Blistered Tomatoes, Walnuts, Feta Cheese, Pickled Red Onion (V)(VG)

HEIRLOOM TOMATO & BURRATA \$15.⁹⁹

Heirloom Tomatoes, Burrata, Toasted Pistachios, Basil Oil, Sea Salt, Basil Pesto, Fresh Mint and Basil (V)