

Our tapas menu is designed to be shared. Therefore dishes are brought out as they are ready in an effort to experience the best taste possible.

## Garden

### Esquites - 15

roasted street corn salad / feta cheese / spicy aioli

### Cavoletti- 13

golden bruxelles / parmesan / tahini dressing

### Arancina - 15

basil pesto / fontina / smoked san marzano tomato coulis

### Vegetarian "Wings" - 15

cauliflower / broccoli / spicy bbq / sesame seed

### Roasted Carrots - 17

roasted baby carrots / labneh yogurt / crushed pistachio / paprika

### Cauliflower Steak - 19

charred cauliflower / sundried tomato / raisin / sesame seed / spicy tomatillo

### Millefeuille of Aubergine - 16

eggplant / tomato / creamy burrata / basil

### Crispy Baby Artichokes - 17

smoked paprika aioli / \*Add crispy prosciutto +\$4

### Zucchini Squash Croquettes - 15

shredded zucchini / mozzarella / mint / poblano aioli / yogurt

### Beet & Kale - 14

raisin / pipitas / pickled onions / goat cheese / red vinegar

### Lentil Salad - 16

beluga lentil / roasted peppers / yellow squash / celery root chickpeas / tahini

### Mushroom Tart - 19

wild mushrooms / heavy cream / eggs / parmigiano fondue / lemon zest roasted scallions

### Artichokes & Stracciatella - 18

fresh artichokes / avocado / stracciatella cheese / pistachio citronette dressing

## Flatbreads

### Buratta - 16

roasted peppers / black olives / tomato / oregano

### Chorizo & Wild Mushroom - 17

chorizo / mozzarella / mushrooms / rosemary / crema

### Alla Zucca - 16

mozzarella / butternut squash / pistachio / mascarpone / spicy honey

## Boards

### Italy vs Spain - 22

thin sliced jamon serrano / parma prosciutto / honey ricotta / house marinated olives / toasted bread

### Cheese - 24

4 types of imported cheese / focaccia / house-made compote

### Meat & Cheese - 30

chef's selection of local & imported cheese / meats

## Butcher

### Angus Beef Tartare - 19

pistacho / burrata / capers jam / lemongrass & chives aioli pasta chip

### Brisket Croquette - 16

braised brisket / mascarpone / rosemary / spicy apple compote

### Chorizo - 17

crumbled spanish sausage / sauteed garlic / fava beans / lemon

### Lamb Meatball - 17

roasted garlic / tomato sauce / fontina cheese

### Long Island Duck Breast - 25

smoked eggplant puree / caramellized cipollini onions / chestnuts balsamic

### Short Rib - 28

braised in spanish red wine / vegetables / napa cabbage / raisin

### NY Strip - 27

sauteed collard greens / mashed cauliflower and potatoes / pink peppercorn sauce / mustard

### New Zealand Lamb Chops - 28

fava puree / roasted pumpkin /julienne apples

## Carbs

### Taro Gnocchi - 19

oyster mushrooms / truffle cream / toasted bread crumbs

### Pappardelle Ragu' - 22

angus ragu / pecorino

### Medi Paella

crispy saffron rice with choice of Seafood \$26 / Seafood & Chorizo \$28 / Vegetarian \$22

### Black Squid Tagliatelle - 25

lobster / artichokes / fresh tomatos / pasley / garlic

### Butternut Squash Tortellini- 23

green peas / mint / parmigiano

### Tagliolini with Black Truffle and Pecorino - 28

homemade piedmont region noodles / black truffle / pecorino cheese

### Paccheri - 22

porcini mushrooms / ricotta salata / brown butter / sage

### Vegan Dumpling - 23

collard greens stuffed asian style noodles / garden vegetables / miso broth

## Sea

### Sautéed Mussels - 16

coconut / apples / pickled onions / curry

### Baked or Raw Oysters - 3 each

panko bread with garlic & spinach or daily mignonette

### Seared Tuna - 22

potatoes / kalamata olives / roasted peppers / pickled jalapeno salsa

### Charred Octopus - 20

roasted butternut squash / corn / pomegranate / lime / almond fondue

### Smoked Scallops - 28

farro / cannellini beans / calabrian chili / spring onions escarole / black truffle

### Mediterranean Shrimp - 22

sauteed with garlic / paprika / shishito peppers

\*\*If you have allergies, please alert us as not all ingredients are listed.

\*\*\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.

\*\*\*\*20% Gratuity will be added to all parties of 6 or more (fall/winter 2021)

\*\*\*\*\*ALL PRICES LISTED REFLECT A CASH DISCOUNT OF 3.99%.ANY PURCHASE MADE BY CREDIT CARD WILL RECEIVE A NON-CASH DISCOUNT ADJUSTMENT ON YOUR RECEIPT

Executive Chef GERMAN RIZZO • follow us    

Chefs VICTOR • GUSTAVO • ANDRES • JOHAN