



FROM EUROPE WITH LOVE. ALL WELCOME.

FIRST COURSE [TAPAS]

[FISH]

GARLIC SHRIMP. white wine, lemon, chili oil (GF)**CRAB CAKE.** dungeness crab cake, mango salsa, bell pepper cilantro (SF)

[MEAT]

CHICKEN PASTRY. chicken puff pastry, mint cilantro yogurt**LAMB MEATBALLS.** tzatziki sauce

[VEGETARIAN]

FIG TOAST. fresh fig toast, gorgonzola, honey, balsamic (VG) [add prosciutto (P) + 6]**HALLOUMI.** grilled mediterranean cheese, garlic eggplant marinara, evo, za'atar (VG, GF)**BRUSCHETTA.** burrata toast, saba roasted tomato, evo (VG)

SUPPLEMENTAL [OPTIONAL]

BREAD SERVICE. rosemary focaccia, evo (VG) (+) 7.50**KALE.** sauteed lacinato kale, garlic, white wine (+) 12.50**OYSTERS.** dozen oysters, champagne mignonette, lemon (GF) (+) 40.50 [full] / (+) 30.50 [half]**BEEF TARTARE.** beef tartare, evo, mascarpone-ricotta cream, black truffle (GF) (+) 30.50**OCTOPUS CARPACCIO.** thinly sliced octopus, evo, lemon, tomato, caper berry, olive (GF) (+) 26.50**TUNA TARTARE.** ahi tuna tartare, evo, mango salsa, bell pepper cilantro (GF) (+) 30.50**SCALLOPS.** crispy polenta cake, piccata scallop, lemon butter, caper (GF, SF) (+) 30.50**OLIVES.** mediterranean olives, lemon, evo, calabrian chili, parsley, za'atar (V, GF) (+) 7.50**TRUFFLE FRIES.** crispy petit potato wedges, white truffle oil, parmigiano reggiano, lemon aioli (VG) (+) 7.50

SECOND COURSE [SOUP & SALAD]

SOUP. clam chowder, crab, bacon, celery, carrot, potato, parmesan croutons**MIXED GREENS.** mixed greens, beets, tomato, cucumber, walnut, gorgonzola, balsamic vinaigrette (VG, VO, GF, N)

[add chicken breast + 24 // prawns + 24 // salmon filet + 30 // steak + 34]

TOMATO & BURRATA. burrata, cherry tomato, evo, breadcrumb (V)

[add prosciutto (P) + 6]

BEETS & BURRATA. burrata, beets, almond, strawberry vinaigrette (V, GF, N)

THIRD COURSE [MAIN PLATE]

[FISH]

AGNOLOTTI. dungeness crab ricotta pillow ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean (SF)**BRANZINO.** pan seared mediterranean sea bass, citrus cream, orzo, fava, heirloom carrot relish**PETRALE SOLE.** pan seared petrale sole, butternut squash, miso brown butter, walnut, fennel, kale (GF)

[MEAT]

FILET OF BEEF. grilled filet mignon, potato "risotto", red wine reduction (GF)**LAMB CHOPS.** grilled herbed lamb chops, brandy gorgonzola sauce, kale, petit potato wedges (GF, H)**BOLOGNESE.** rigatoni pasta, herbed ground sausage, green pea, roasted tomato cream (GFO)

[VEGETARIAN]

CREMA DI STRACCIATELLA. rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)**EGGPLANT CARPACCIO.** thinly sliced baked eggplant, mint cilantro yogurt, mixed greens (VG)

FOURTH COURSE [DESSERT]

A LA CARTE

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (H) halal (SF) shellfish

DIETARY REQUESTS. Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.**CORKAGE.** \$50 per 750ml of wine, \$10 per 1oz of liquor.**HOSPITALITY INCLUDED.** 20% service charge added to all purchases.**MENU.** Four-course menu \$110 and \$50 children menu (prices do not include drinks, tax, or gratuity).