



Starters

Bruschetta, roasted tomato, taleggio, scallions 11.50

Apple, manchego cheese, chive salad 9.00

Lettuce, tomato, cucumber, feta, scallions, olives & hard-cooked eggs w/lemon-mint vinaigrette 9.75

Triple-cooked French-fried potatoes, horseradish sauce 8.50

Grilled lamb spiedini, harissa, yogurt and cilantro 14.75

Pozole verde 9.00

Pasta

Tagliatelle, pork ragu, oregano, pecorino 23.00

Fettucine, spring vegetables, garlic, cream, Parmesan 21.00

Spaghetti, shrimp, arugula, hot chilies, garlic and lemon 24.50

Ravioli, braised beef, soffrito, pecorino, butter 23.50

Pappardelle, gorgonzola cream, pistachio, sage, garlic 19.50

Entrees

Baked Catalan-style halibut baked with tomato, chorizo, potatoes and olives 37.00

Lamb shank braised with red wine and olives, scallion risotto 34.50

Roasted chicken thighs, jalapeno peppers, fresh thyme and toasted croutons 25.00

"Pepeoso Notturmo" beef braised in red wine, black pepper with soft polenta, kale 27.50

14-oz. Beef ribeye steak, fried potatoes, horseradish sauce* 39.00

Desserts

Creamy rice pudding, caramel whipped cream, candied hazelnuts 8.75

Chocolate cremeux, roasted strawberries, cocoa crumble 8.75

Portuguese cinnamon-sugar doughnuts, lemon curd 8.75

Chocolate cake with coffee mascarpone 8.75

★ Ask for information about booking our private dining room.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.