

CHEFS

Sharables

House-made Ricotta 6

Toasted Sourdough - Local
Honey - Maldon Sea Salt

Green Eggs & Ham 9

House-cured & Smoked Ham -
Basil Scented Eggs - Bitter
Greens

Fresh-Milk Burrata 9

Caponata - Petit Salad -
Sourdough

Pork Terrine 12

Spiced Pork Pate' - Dijon
Mustard - Cornichons

Starters

Octopus a la Plancha 14

Spanish Octopus - Salsa Brava
Aioli - Potato & Chorizo Cake -
Smoked Paprika

Curly Kale Salad 10

Traditional Caesar Dressing
Anchovy Bread Crumbs
Grana Padana

**Heirloom, Watermelon &
Feta Salad** 11

Tomato - Compressed
Watermelon - Feta - Mint -
Aged Basalmic

CREATIONS

Large Plates

B r a i s e o f t h e D a y
MP

S e a f o o d S p e c i a l
MP

Seared Market Fish 29

Shrimp Rice Cakes - Red Curry
Broth - Cilantro - Radish
Lime

8oz Medallion Steak 30

Au Poivre Sauce - Petit Salad -
Potato Rosti

Roasted Chicken 26

Creamy Polenta - Braised Green
Onions - Truffled Chicken Jus

Ricotta Gnudi 25

Fried Sage - Brown Butter -
Grana Padana Parm - Bread
Crumbs



**Ask your server for
tonights dessert
selections**