

ONCE UPON A TART | *dinner menu*

SNACKS

--

OLIVES | 5 SPICY NUTS | 5

CHARCUTERIE & CHEESE

--

SELECTION OF 3 | 12

SELECTION OF 5 | 20

Prosciutto di San Daniele

Soppresata

Mortadella

Finocchiona

--

Taleggio

Tomme de Savoie

Grana Padano

Bonne Bouche

STARTERS

--

BRAISED ESCAROLE | 8

lemon, chile, garlic

CHICKPEA PANCAKE | 10

fennel, cabbage, parsley, lemon

BRUSSELS SPROUTS | 12

grapes, mint, creme fraiche

LOADED FINGERLINGS | 11

cheddar, bacon, creme fraiche, chives

ORANGES & OLIVE OIL | 11

mint, almonds, salt

SOUP & PASTA

--

STRACCIATELLA | 12

egg, snap peas, carrots,

RIGATONI | 16

asparagus, peas, pecorino

LAMB & FREGOLA | 16

escarole, grana padano

TOASTS

--

ANCHOVY, BUTTER & RADISH | 9

STEWED STRAWBERRIES & RICOTTA | 9

BOTTARGA, SOFT EGGS, CAPERS | 9

MAINS

--

CHICKEN POT PIE | 16

carrots, potato, peas, parsnips

PORK CHEEK SANDWICH | 16

taleggio, caramelized onions

HANGAR STEAK | 22

oven-roasted tomatoes, fingerlings, gorgonzola

SWORDFISH CONFIT | 22

cauliflower, artichoke & caper tart

We source all of our seafood from Sea to Table and only serve wild, sustainable fish. Our meat comes from Pino's Prime Meat Market just down the street. All eggs & dairy are organic. The bread and is from Balthazar Bakery. We make everything else.