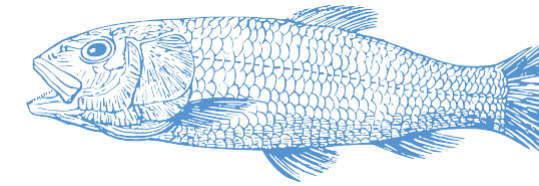


## Specialty Cocktails

<b>COAST TO COAST</b> Clarified New York Sour – Blade & Bow Bourbon, Lemon, Simple Syrup, Justin Cabernet	20
<b>LA ULTIMA PALABRA</b> Los Vecinos del Campo Mezcal, Yellow Chartreuse, Aperol, Blood Orange Juice, Fresh Lime Juice	21
<b>WANDERLUST</b> Corazón Tequila, Passionfruit Juice, Pineapple Juice, Cointreau, Togarashi Salt, Fresh Lime Juice	21
<b>COOL &amp; SPICY</b> Corazón Tequila, Cointreau, Cucumber, Jalapeño, Fresh Lime Juice	22
<b>BARREL AGED OLD FASHIONED</b> Almond Soaked Buffalo Trace Bourbon, Bitters, Aged in Our Heavily-Charred New American Oak Barrel	23
<b>ESPRESSO MARTINI</b> Wheatley Vodka, Fresh Espresso, Kahlua, Frangelico, Giffard Cacao	22

## Bottled Beer

<b>PERONI NASTRO AZZURO</b> · 12oz Italian Lager with a Crisp, Refreshing Taste and Subtle Citrusy Aroma	9
<b>STONE IPA</b> · 12oz West Coast Style IPA, Citrusy, Tropical, Piney	9
<b>PAULANER HEFE-WEIZEN</b> · 11.2oz Light Hops Flavor, Subtle Bitterness with an Unmistakably Fruity Character	9
<b>ATHLETIC BREWING CO. RUN WILD. IPA</b> · 12oz Non-Alcoholic, Malt Beverage with Natural Aromas	9



# DUEMANI

MEDITERRANEAN RESTAURANT

## For the Table

<b>SHISHITO PEPPERS</b>	15
Blistered Shishito with Ras el Hanout Aioli, Garlic Crunch	
<b>GARLIC BREAD</b>	15
Grilled Tuscan Bread, Herbs, Garlic Confit, Olive Oil	
<b>BURRATA</b>	30
Truffle Honey, Grilled Tuscan Bread, Green Salad	
<b>FRITTO MISTO</b>	32
Calamari, Gulf Shrimp, Lemon, Gribiche Sauce, Marinara Sauce	
<b>GRILLED CALAMARI - SHRIMP</b>	35
Calamari, Shrimp, Arugula, Heirloom Cherry Tomatoes	
<b>GRILLED OCTOPUS SALAD</b>	37
Artichokes, Cherry Tomatoes, Arugula, Fresh Lemon, Aleppo	
<b>CRAB TOSTADAS*</b>	30
Lump Crab, Tomatoes, Onions, Serrano Peppers, Cucumber, Avocado Puree (5pc)	
<b>SHRIMP ai AJILLO</b>	28
Za'atar Butter, Garlic Bread	

## Raw Bar

<b>OYSTERS*</b>	18 / 36
Tomato Mignonette, Cocktail Sauce, Fresh Horseradish (3 Oysters/Half Dozen)	
<b>OSSETRA CAVIAR* • 56g</b>	189
With Tater Tots, Crème Fraîche	

## Crudos

<b>HAMACHI*</b>	32
Citrus Honey, Espelette Vinaigrette, Serrano, Avocado Puree, Red Onion, Cilantro (5pc)	
<b>TUNA*</b>	33
Urfa Pepper Vinaigrette, Fried Capers, Crispy Leeks (5pc)	

## Tartares

<b>HEIRLOOM TOMATO</b>	29
Avocado, Pickled Mustard Seeds, Capers, Kalamata Olives, Burrata	
<b>SALMON*</b>	33
Avocado, Cilantro, Red Onion, Serrano Peppers, Lemon Vinaigrette	
<b>TUNA*</b>	35
Tobiko, Fried Garlic, Onion, Serrano Peppers, Cilantro, Urfa Pepper Vinaigrette	

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of foodborne illness.

23% Service Charge will be added to all parties of 8 guests or more.

## Salad

<b>MEDITERRANEAN SALAD</b>	27
Heirloom Tomatoes, Cucumber, Olives, Pomegranate Vinaigrette, Feta Cheese	
<b>CAESAR SALAD*</b>	26
Breadcrumbs, White Anchovies, Classic Dressing, Cured Egg Yolk	
<b>ZUCCHINI &amp; FETA SALAD</b>	25
Zucchini, Mint, Dill, Feta, Lemon Vinaigrette	

## From the Land

<b>LAMB CHOPS (4pc)</b>	72
Kibbeh Rub, Black Lime Labneh	
<b>VEAL CHOP MILANESE 16oz.</b>	75
Housemade Marinara Sauce	
<b>ROASTED HALF CHICKEN</b>	58
Creamy Mashed Potatoes, Chimichurri	
<b>BONE-IN NY STRIP 18oz.</b>	78
A5 Wagyu Brown Butter	
<b>TOMAHAWK 40oz.</b>	155
A5 Wagyu Brown Butter	

## From the Sea

<b>MEDITERRANEAN BRANZINO</b>	77
Housemade Puttanesca Sauce	
<b>CHILEAN SEA BASS</b>	72
Fennel Purée, Lemon Caper Sauce, Grilled Bok Choi	
<b>SALMON*</b>	58
Ratatouille, Smoked Pepper Sauce & Grilled Shishito Peppers	
<b>COLORADO TROUT</b>	54
Creamy Pesto Sauce, Cherry Tomatoes, Marble Potatoes	

## Sides

<b>BRUSSELS SPROUTS</b>	19	<b>GRILLED ARTICHOKEs</b>	20
Shaved Parmesan, Truffle Honey		Tomato Confit, Herbs	
<b>GRILLED ASPARAGUS</b>	18	<b>TRUFFLE FRIES</b>	19
Parsley, Caper Gremolata, Parmesan Cheese		Parmesan Cheese, Herbs, Truffle Oil	
<b>SWEET CORN</b>	18	<b>MASHED POTATOES</b>	18
Butter, Garlic, Espelette Pepper, Lime		Butter, Chives	

BUON APPETITO • KALI OREKSI • BON APPETIT