



Menu

Smalls

Castelvetro Olives	<i>Orange Zest, Chili</i>	\$9
Bean Salad	<i>Roasted Pepper, Sherry Vinaigrette</i>	\$18
Caviar	<i>Cucumber, Potato Chips, Creme Fraiche</i>	\$160
Seafood Tins	<i>Lemon Sardine - Roasted Garlic Mackerel - Tuna Stuffed Pepper - Spicy Tomato Mussels</i>	\$31
Bruschetta	<i>Tomato, Burrata, Grilled Bread</i>	\$24
Tuna Tartar	<i>Rice Cracker, Cucumber, Quail Egg</i>	\$27

For The Table

Focaccia	<i>Whipped Ricotta, Dukkah</i>	\$22
Two Cheese/One Meat		\$38
Three Cheese/Two Meat		\$58
Wedge Caesar	<i>Iceberg, Breadcrumbs, Parmesan</i>	\$22
Summer Greens	<i>Arugula, Peas, Asparagus, Zucchini, Labneh, Mint</i>	\$20
St. Louis Ribs	<i>Orange Ginger Glaze</i>	\$28

Large

Truffle Caramelle	<i>Lemon, Cream, Crispy Prosciutto</i>	\$40
Spaghetti Pomodoro	<i>Cherry Tomato, Basil, Parmesan</i>	\$32
Bone In Veal Milanese	<i>Arugula, Parmesan, Cherry Tomato</i>	\$58
Flank Steak	<i>Potato Gratin, Summer Squash</i>	\$62
Steamed Fish	<i>Watermelon Curry, Rice, Summer Squash</i>	\$42

'Please inform your server of any allergies or dietary restrictions'

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



Menu

Specialty Cocktails

\$24

Pickle Martini *Gin/Vodka, House Pickle*

Ume Sour *Mezcal, Blood Orange, Ume Liquor*

Rooted Palmer *Gin, Chamomile Tea, Lemon*

Pacha Matcha *Lime, Orange Liquor, Cucumber, Melon*

La Bruja *Tequila, Chinoa Passionfruit, Lime, Tajin*

Peach Daiquiri *Rum, Peach Liqueur, Lime*

Zero Proof (\$10 Spike)

\$8

Limonada

Ginger Beer

Iced Tea

N/A Spritz

Beer

\$8

Grimm Wheat

Juice Bomb IPA

Al Dente Pilsner

Montauk Selection *(Ask Server)*

N/A Montauk IPA

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