



Monday, April 20, 2026

:: STARTERS ::

CRISPY DEVEILED EGGS

royal ossetra caviar, panko, whipped egg yolks, chives 25

SALMON TATAKI

spicy cucumbers, daikon, green onion, blood orange ponzu 19

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

FRIED OLIVES

marinated sweet peppers, baby mozzarella, pine nuts, roasted garlic aioli 16

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

:: ENTREES ::

HALIBUT

fregola, spring peas, asparagus, green onion, lemon brown butter 52

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 32

:: COCKTAIL SPECIALS ::

HOUSE MADE SANGRIA

choice of red or white 10

