



Thursday, April 2, 2026

:: STARTERS ::

ROYAL OSSETRA CAVIAR HASH BROWNS

crème fraîche, whipped egg yolk, red onion, chives 25

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

CHOPPED SALAD

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

FRIED OLIVES

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

:: ENTREE ::

CENTER CUT SWORDFISH

fregola, spring peas, asparagus, green onion, sun dried tomato butter 46

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 32