

SNACKS

Whipped Feta Date Crackers, Saffron Pickled Leeks + Snow Peas **16.**
Enjoy with Blanc De Blanc

Crispy Pig's Ear Kale, Pickled Cherry Peppers + Fried Egg **16.**
Enjoy with Prosecco

Mortadella Toast Tomato Mousse, Pistachios + Balsamic **17.**
Enjoy with Sangiovese

Fried Manchego Membrillo **10.**
Enjoy with Albarino

Ham Croquettes Saffron Aioli **12.**
Enjoy with Cabernet Franc

Pork Chicharrones Manchego, Jamon Serrano + Raspberry Powder **12.**
Enjoy with Sparkling Baga

Pork Liver + Bacon Paté Fried Sage **16.**
Enjoy with Dry Riesling

Smoked Pork Tongue Tonnato Sauce + Salad Olivier **12.**
Enjoy with Chardonnay

VEGETABLES

Green Asparagus Hazelnut, Parmesan + Basil **15.**
Enjoy with Albarino

Artichoke + Peas Finocchiona, Pecorino + Fingerling Potatoes **16.**
Enjoy with Sauvignon Blanc

Grilled Broccoli Anchovy Vinaigrette, Roasted Garlic + Toasted Breadcrumbs **15.**
Enjoy with Chablis

Gazpacho Salad Heirloom Tomato, Cucumbers, Grapes, Toasted Bread **15.**
Enjoy with Pinot Grigio

Caulilini Smoked Stracciatella + Figs **16.**
Enjoy with Barbera

Salt-Roasted Beets Whipped Goat Cheese + Pistachio Butter **15.**
Enjoy with Dry Riesling

Spring Onion + Polenta Orange, Burrata + Calabrian Chili Honey **15.**
Enjoy with Vermentino

Eggplant Caponata Grilled Bread + Goat Cheese **16.**
Enjoy with Nero D'Avola



06.20.19

Chef/Owner:
Jimmy Bannos Jr.

PASTA

Ricotta Gnocchi Neckbone Gravy **15.**
Enjoy with Cabernet Franc

Orecchiette Italian Sausage, Rapini + Chili Flake **17.**
Enjoy with Pinot Bianco

Pappardelle Sun Gold Tomato, Asparagus, Parmesan **17.**
Enjoy with Vermentino

SEAFOOD

Morcilla Stuffed Squid Black Fava Puree + Charmoula 18.

Enjoy with Mencía

Scallops + Razor Clams Pickled Swiss Chard, Fava Beans + Citrus Beurre Blanc 24.

Enjoy with Godello

Calamari Fregola, Radishes, Cucumbers + Pistachio 17.

Enjoy with Chardonnay

Spanish Octopus Green Beans, Fingerling Potatoes + Salsa Verde 24.

Enjoy with Albarino

Bigeye Tuna Onion Soubise, Pickled Ramps + Rhubarb 25.

Enjoy with Grenache Rosé

MEAT

Secreto Red Pepper, Meyer Lemon Relish + Scallions 20.

Enjoy with Nero D'Avola

JLT Jowl, Frisee, Tomato, Pesto Aioli + Duck Egg 17.

Enjoy with Barbera

Pork Belly Ginger Glaze, Carrot + Espresso 22.

Enjoy with Grenache

Housemade Hotdog Foie Gras Butter, Passionfruit Mustard + Black Truffle 15.

Enjoy with Grenache

Roasted Bone Marrow Herb Salad + Sicilian Sea Salt 23.

Enjoy with Syrah

Chicken Thigh Kebabs Fried Smashed Potatoes + Tzatziki 19.

Enjoy with Chablis

Beef Belly Escarole, Gigante Beans, Peppadew Peppers + Cherry Peppers 22.

Enjoy with Merlot

Pork Spare Ribs Amaro BBQ Sauce, Farro + Roasted Red Peppers 17.

Enjoy with Tempranillo

Milk Braised Berkshire Shoulder Mashed Potatoes + Crispy Lentils 21.

Enjoy with Nebbiolo

Blade Steak Sobrasada + Honey 22.

Enjoy with Beanjolaís

Half Duck Confit Greek Yogurt, Smoked Trout Roe + Brioche Buns 32.

Enjoy with Aglianico

Turkey Leg Confit Crispy Lentils, Napa Cabbage + Agrodolce 24.

Enjoy with Grenache

Wagyu Steak Black Garlic A1, Gigante Beans + Bone Marrow-Rhubarb Butter 25.

Enjoy with Barolo

Chamomile-Smoked Pork Ham Steak Strawberries, Spiced Quinoa, Fava Beans, Sherry Membrillo 35.

Enjoy with Pinot Noir

Greek Sausage Beet Tzatziki + Grilled Mushrooms 18.

Enjoy with Grenache

Lamb Chops Sheep's Milk Yogurt, Anchovy Brown Butter, Fava Beans 24.

Enjoy with Beanjolaís

