

## OYSTERS

Select Fresh Oysters ~ \$3.50 each ~ 12 for \$40 ~ 18 for \$55

[ SERVED WITH MIGNONETTES, FRESH HORSE RADISH, LEMON, HOT SAUCES ]

## PIZZAS

[ ALL PIZZAS TOPPED WITH OUR HOUSE BLENDED MOZZARELLA & FIOR DI LATTE CHEESES ]

ADDITIONAL FINISHINGS: VEGAN CHEESE (CASHEW) / GLUTEN FREE CRUST ~ \$5

CHILI OIL / GARLIC OIL / ROSEMARY OIL / RED CHILIS / PICKLED JALAPENOS / HONEY CRUST / SESAME CRUST / EVERYTHING BAGEL CRUST ~ .50

~ SAN MARZANO TOMATO SAUCE ~

Red 1 (v) ~ \$18

[ GRANA PADANO / BASIL / GARLIC OIL ]

Red 2 ~ \$19

[ PEPPERONI / GRAPE TOMATOES / GRANA PADANO / BASIL / GARLIC OIL ]

Red 3 ~ \$20

[ PEPPERONI / SMOKED SAUSAGE / SUNDRIED TOMATOES / PEPPERONCINI PEPPERS ]

Red 4 ~ \$19

[ SMOKED SAUSAGE / WILD MUSHROOMS / RED ONIONS / ARUGULA / RED CHILIS ]

Red 5 (v) ~ \$19

[ ROASTED RED PEPPERS / GRILLED ZUCCHINI / SUNDRIED TOMATOES / BROCCOLI / BLACK OLIVES / GRANA PADANO / ROSEMARY OIL ]

Red 6 ~ \$20

[ GRILLED CHICKEN / APPLEWOOD BACON / ROASTED RED PEPPERS / BLACK OLIVES / PICKLED JALAPENOS ]

~ RICOTTA CREAM SAUCE ~

White 1 (v) ~ \$18

[ GRANA PADANO / BASIL PESTO ]

White 2 (v) ~ \$19

[ WILD MUSHROOMS / CARAMELIZED ONIONS / ARUGULA / CHILI OIL ]

White 3 ~ \$20

[ GRILLED ZUCCHINI / CONFIT GARLIC / RED CHILIS / SUNNY EGG / LEMON ZEST ]

White 4 ~ \$20

[ PROSCIUTTO / ARTICHOKE / POACHED PEAR / HONEY CRUST ]

White 5 ~ \$20

[ PORK BELLY / CARAMELIZED ONION / ARUGULA / BLUE CHEESE / BALSAMIC GLAZE ]

White 6 ~ \$20

[ GRILLED CHICKEN / APPLEWOOD BACON / GRAPE TOMATOES / SPINACH / GARLIC OIL ]

## DINNER FROM THE KITCHEN

(V) VEGETARIAN OPTION

Sea Salt Potato Chips ~ \$8

[ PICKLE DIP ]

Navy Bean Hummus (v) ~ \$16

[ FLASH FRIED CARROTS / GRILLED FLATBREAD / CORIANDER CRUMB / HARISSA OIL ]

Charcuterie & Cheese ~ \$28

[ ROTATING SELECTIONS / PICKLES / CHUTNEYS / TOASTS ]

Arugula & Orange Salad (v) ~ \$17

[ PICKLED FENNEL / DATES / SMOKED ALMONDS / ROSE WATER VINAIGRETTE ]

Chicken & Quinoa Salad (v) ~ \$18

[ SPINACH / CUCUMBER / ONION / CAPRANO GOAT CHEESE / SPICED SUNFLOWER SEEDS / GOJI BERRY VINAIGRETTE ]

Caesar Salad ~ \$17

[ GRANA PADANO / APPLEWOOD BACON / CROUTONS ]

Grilled Flatiron Steak Salad ~ \$20

[ MIXED MUSHROOMS / PICKLED ONION / BACK FORTY HIGHLAND BLUE CHEESE / HERITAGE LETTUCCES / BALSAMIC & ROASTED GARLIC REDUCTION ]

Seared Rare Yellow Fin Tuna ~ \$25

[ HERBED ISRAELI COUSCOUS / SESAME BOK CHOY / YUZU AIOLI ]

Crispy Pork Belly ~ \$21

[ SPINACH & TOMATO CASSOULET / WILTED GREENS / HONEY BROWN BUTTER GLAZE ]

Shrimp Spaghetti Alla Chitarra ~ \$24

[ PROSCIUTTO / ZUCCHINI / BROCCOLI / ARUGULA / GRAPE TOMATOES / PINE NUTS / OLIVE OIL / FRESH HERBS ]

Lamb Shank ~ \$26

[ ROASTED FINGERLINGS / CARROTS / COINTREAU LAMB JUS / GRILLED SCALLIONS ]

Steak & Frites ~ \$27

[ ANGUS STRIPLIN / GREEN BEANS / VEAL JUS ]

## DESSERTS

Chocolate Nutella Cake ~ \$10

[ DULCE DE LECHE / CARAMELIZED WHITE CHOCOLATE ]

Pecan Tart ~ \$8

[ MILK & THYME FOAM / LEMON ZEST ]

Carrot Cake & White Chocolate Truffles ~ 4 for \$8

[ PLEASE INFORM US OF ANY ALLERGIES. WILL DO OUR BEST TO ACCOMMODATE ALTHOUGH WE ARE UNABLE TO GUARANTEE AN ALLERGEN FREE KITCHEN. ]