

## Artisan Bread & Salted Butter

## Starters

Mediterranean Greek Salad GF,V romaine | tomato | cucumber | red onion | feta cheese pepperoncini | citrus-oregano vinaigrette

> Toasted Cheese Ravioli Marinara | parmesan | basil aioli

BURRATA CAPRESE GF HEIRLOOM TOMATO | BASIL | BALSAMIC

*Grilled Spanish Octopus <sup>GF</sup>* Purple potato | olive | nduja | harissa

**BEEF KEBABS (SOUVLAKI) GF** BEEF STRIP | CUCUMBER SALAD | FETA | TZATZIKI | HARISSA AIOLI

**PICKLED SHRIMP GF** SHAVED FENNEL CALABRIAN REMOULADE LEMON BASIL SWEET ONION

Entrées

CREAMY BASIL TORTELLINI WITH CHICKEN GRILLED CHICKEN BREAST | TOMATO | BASIL SAUCE | PARMESAN

\*Lamb T-bone GF Eggplant Caponata | ROASTED PEPPER ROMESCO | WILTED SPINACH | CONFIT POTATOES

PORK CHOP GF ROASTED GARLIC POLENTA | GRILLED BROCCOLINI | STONE FRUIT MARMALADE

\* BEEF FILET GF ROASTED FINGERLING POTATOES | GRILLED ASPARAGUS | HARISSA AIOLI | RED WINE DEMI

Seared Salmon <sup>GF</sup> Tuscan quinoa & brown rice | sundried tomato | dino kale | pesto

WILD MUSHROOM RISOTTO GF, V ARBORIO RICE | PARMESAN CHEESE | CHOICE OF: SHRIMP, GRILLED CHICKEN, OR VEGAN PROTEIN



*LEMON CAKE* MASCARPONE WHIP | LEMON CURD | FRESH BERRIES

Sorbetto Trio GF, V SEASONAL SORBETS | LOCAL BERRIES | CITRUS ZEST

FLOURLESS CHOCOLATE CAKE "BERRIES & CREAM" GF RASPBERRY COULIS | MACERATED STRAWBERRIES | VANILLA CREAM

FIG & FETA CHEESECAKE GF PORT POACHED FIG JAM CRUMBLED FETA BALSAMIC MACERATED STRAWBERRIES

> TIRAMISU KAHLUA CHANTILLY COFFEE ANGLAISE VEGAN & GLUTEN FREE TIRAMISU AVAILABLE UPON REQUEST

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\* Please be advised that our food may come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, or sesame. Please ask your server if you have any concerns.\*\*

> V = dishes that are or may be prepared vegan GF = dishes that are gluten friendly