



## COASTAL SPECIALTIES

### CITRUS CURED SHRIMP

*Cucumber, Chilies, Mint, Cilantro, Citrus Aioli, Rice Pearls 18*

### TUNA POKE

*Umaboshi, Toasted Sesame, Avacado Crème, Sriracha 18*

### CHARRED OCTOPUS

*Crisp Potatoes, Celery Salad, N'duja Vinaigrette 17*

### SALT SPRING MUSSELS

*N'duja Broth, Parsley, Butter, Grilled Bread 22*

## SHARED PLATES

### BLACK HUMMUS

*Vedure Crudezza, Mediterranean Olives, Grilled Pita 16*

### POLPETTI DI FABIO

*Meatballs, Tomato Sugo, Whole Milk Ricotta, Grilled Bread 16*

### CHICKEN WINGS

*Calabrian Chilies, Lime, Brown Sugar, Black Sesame 14*

### GRILLED BONE MARROW

*Balsamic Onions, Citrus Gremolata, Panna Cotto 17*

### CHARCUTERIE

*Local & Imported Meats and Cheeses, Cured Olives, Mustard, Giardiniera, Pane alla Griglia 25*

## MARKET OFFERINGS

### FLORIDA STONE CRAB CLAWS

*Frisee, Radish, Turmeric Apples, Truffle Marsala Mustard MP*

### MISHIMI RESERVE WAGYU

*Black Garlic, Herbs, Calabrian Chilies MP*

### GAMBERI GRANDE

*Giant Shrimp, Peperonata 22*

## PLATES

### PAN ROASTED BRANZINO LIVORNESE STYLE

*Smoky Eggplant Puree, Blistered Tomato, Capers, Olive Oil, Herbs 32*

### CHARRED CAULIFLOWER STEAK

*Arugula, Smoky Eggplant Puree, Harissa, Spiced Chickpeas 23*

### BRAISED LAMB SHANK

*Whipped Feta, Charred Grapes, Pistachio Gremolata 38*

### CHICKEN ALLA PLANCHA

*Cauliflower, Cippolini Onions, Sweetly Drop Peppers, Charred Lemon, Lemon Burro 29*

### BISTECCA

*Grilled Flat Iron Steak, Roasted Bone Marrow, Cippolini Onion, Market Vegetables, House Steak Sauce 39*

### GRILLED LOCAL FISH

*Shaved Fennel, Orange, Marble Potato, Saffron Burro MP*

### PORK CHOP MILANESE

*Citrus, Arugula, Potatoes, Tomatoes, Grana Padano 33*

### RIVIERA STEAK BURGER

*Red Wine Onions, Taleggio, Classic Bun, Butter Lettuce, House Pickles, Truffle Mustard, Italian Fries 22*

## GREENS

### MEDITERRANEAN SALAD

*Butter Lettuce, Blistered Tomatoes, Shaved Fennel, Olives, Pickled Onion, Feta, Roasted Peppers, Red Wine Vinaigrette 16*

### BABY KALE

*Oven Dried Tomatoes, Shaved Croutons, Caesar Dressing 16*

### SALAD OF MIXED LETTUCES

*Blue Cheese, Grapes, Pistachio, Cider Vinaigrette 16*

## PASTA

### SPAGHETTI ALLA CHITARRA

*Rich Beef Ragù, Hand Cut Spaghetti, Stracciatella 26*

### SQUID INK LUMACHE

*Frutti Di Mare, Mussels, Clams, Shrimp, Calamari, Heirloom Tomatoes, Garlic, Parsley, Polpa Di Ricci 35*

### SACHETTE

*Cheese Filled Purses, Truffle Butter, Parsley 26*

### CALABRIAN CHILI ORECCHIETTE

*Clams, Vino Bianco, Olive Oil, Garlic, Butter, Parsley, Basil 28*

### RIGATONI

*Pomodoro, Basil, Garlic, Grana Padano 22*

## CONTORNI

### ROASTED CARROTS

*Toasted Pistachio, Crisp Onion, Harissa 9*

### PAPAS BRAVAS Malfati

*Crisp Potatoes, Herbs, Aioli 8*

### CHARRED BROCCOLINI

*Garlic, Chilies, Grana Padano 9*

Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN