



**~ cichetti ~**  
**(nibbles)**

Spiced toasted almonds \$4 <sup>Ⓞ</sup>

Marinated mix olives \$4 <sup>Ⓞ</sup>

“baccala”, codfish mousse crostini \$6

fish cakes, tartare sauce \$6

blue cheese & potato croquettes \$5

smoked goat’s cheese and tomato bruschetta  
\$6 <sup>Ⓟ</sup>

mad deviled eggs \$6 <sup>Ⓞ</sup>

“polpette in umido”:  
beef & pork meatballs in  
tomato sauce \$6

oyster bloody caesar shot \$4 <sup>Ⓞ</sup>

**~ crudo ~**  
**(raw and cured)**


fresh oyster, each \$4 <sup>Ⓞ</sup>

tuna tartare, avocado puree,  
mango salsa \$15 <sup>Ⓞ</sup>

Coffee infused cured salmon, local greens,  
fennel, local tomatoes, citrus oil  
\$13 <sup>Ⓞ</sup>

ceviche of the day \$14 <sup>Ⓞ</sup>

daily sashimi on the salt block \$12 <sup>Ⓞ</sup>

peppered & smoked wahoo carpaccio,  
watercress, pomegranate, pistachios \$14 

All prices are in CI Dollars  
A 15% gratuity will be added to the final bill

No separate checks please