



~ piccoli piatti~
(small plates)

assorted artisan bread basket \$6

buffalo milk burrata "on fire", flames of prosciutto, polenta, balsamic glaze, pepperoncino, charcoal bread \$8

"gamberi in saor", venetian style escovitch red shrimps \$10

seared octopus, cannellini bean puree, confit tomatoes, black olive oil \$15

black Tagliolini with lobster, fresh spinach, cherry tomato, sweet pepper sauce \$15

lobster stuffed calamari, leek-chardonnay sauce \$12

deep fried calamari, lime zest, mustard mayo \$12

crispy lobster bites, scotch bonnet-paprika aioli \$13

poppy seed crusted jumbo scallops, roasted pumpkin puree \$14 [Ⓞ]

Brussels sprouts two-point-zero \$8

local zucchini parmigiana \$9 [Ⓟ]

savory "Tea": smoked chicken, dehydrated vegetables, breaded yolk, chicken consommé \$9

beetroot-potato gnocchi, green peas, braised leek, shaved Pecorino \$9 [Ⓟ]

seared foie gras, coffee crumble, poached pear, sherry glaze \$20

porcini crusted lamb chops, sweet potato mash, mint demi \$15

"fegato alla veneziana", sautéed veal liver with onion & polenta \$10 [Ⓞ]

Niman Ranch pork belly, creamy polenta roasted shallot, cabernet jus \$12

6 course tasting menu \$60 - optional wine pairing \$30 per person
(pre-set menu. minimum two person)

[Ⓞ] = Gluten Free [Ⓟ] = Vegetarian

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

No separate checks please