



DINNER MENU

BAR SNACKS

Warm Citrus Olives | 8

fresh herbs, zest, olive oil (GF)

Marcona Almonds | 9

paprika mix

Citrus-Honey Manchego | 12

oranges, pistachios (GF)

TOAST

Artisanal Prosciutto | 14

olive oil, tomato, Tuscan multigrain toast

Roasted Chicken ‘BLT’ | 15

crispy artisanal prosciutto, roasted tomato, arugula, garlic aioli

SALADS

Antipasto | 16

prosciutto, salami, mozzarella, grape tomatoes, chickpeas, parmesan, lemon vinaigrette

Greek | 14

avocado, cucumbers, grape tomatoes, red onions, feta, olives (GF)

Caesar | 13

romaine, parmesan, Caesar dressing, white anchovies, herb croutons

ADD TO ANY SALAD OR PASTA

Grilled Chicken Breast +9

Grilled Salmon Filet +10

Grilled Shrimp +11

SMALL PLATES

Mediterranean Meatball | 14

romesco, manchego, toast

Tortilla Española | 12

eggs, potatoes, onions

Crispy Potatoes | 11

smoked paprika roasted garlic aioli, chives (VG)

Artisanal Prosciutto and Manchego Cheese | 15

marinated olives, grilled Tuscan bread

Seasonal Vegetable | 11

toasted almonds, romesco sauce, parmesan

LARGE PLATES

Grilled Flat Iron Steak | 35

crispy potatoes, arugula, romesco aioli (GF)

Beef Burger | 22

brioche, mozzarella, prosciutto crisp, paprika aioli, roasted potatoes

Garlic Airline Chicken | 26

spicy tomato sauce, kalamata olives

Grilled Salmon | 27

spiced lentil stew, baby arugula (GF)

Mushroom Rigatoni | 20

tomato sauce, ricotta, parmesan, basil

SWEETS

Cinnamon and Sugar Churros | 12

chocolate sauce

Vanilla Gelato | 12

espresso, biscotti

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.