

meats & cheeses

One for \$4, three for \$11, five for \$18

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| Jamón Serrano Ibérico: dry-cured Spanish “mountain” ham | Murcina Al Vino “The Drunken Goat:” Spain, goat, hard |
| Coppa: parma salt-cured salami | Taleggio: Italy, cow, semi-soft |
| Finnocchiona: Tuscan fennel seed salami | Manchego: Spain, sheep, hard |
| Sopressata: peppery Southern-Italian salami | Gorgonzola Dolce: Italy, cow, semi-soft |
| Pamplona Chorizo: paprika and chili spice-cured chorizo | Parmigiano-Reggiano: Italy, cow, hard |

graze & nibble

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| Mediterranean Trio: spiced hummus, baba ghanoush, minted tabbouleh | \$6 |
| Grilled Romaine and Radicchio: mahon, tomato petals, falafel pearls, creamy yogurt dressing | \$8 |
| Polenta Fries: melting manchego, house made ketchup | \$6 |
| Trout Spanakopita: creamy spinach and feta filling, crispy leeks, salmon roe | \$10 |
| Toasted Garlic Shrimp: blistered tomatoes, feta, ouzo, arugula | \$9 |
| Roasted Mussels with Pamplona: white wine, thyme butter, grilled biscotti | \$10 |
| Moroccan Lamb: braised shank, warm pita, cucumber yogurt, plantain chips | \$8 |
| Fried Goat Cheese: pistachio dust and honey drizzle | \$6 |
| Grilled Calamari: charred avocado hummus, firey tomato vinaigrette | \$9 |
| Pastitsio: Greek mac ‘n’ cheese | \$5 |
| House Marinated Olive Medley | \$4 |
| Bruschetta di Dia | \$5 |

to share or not to share

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| Charred Hanger Steak: truffled pommes frites, shallot and piquillo compote, crispy bleu olives | \$19 |
| Pancetta Wrapped Halibut: caramelized pears, sherry brown butter | \$23 |
| Lazy Paella: prawns, mussels, chorizo, “bomba” rice, snow peas, sofrito broth | \$19 |
| Crisp Mediterranean Branzini: crushed fingerlings, shaved fennel, charmoula | \$18 |
| Roasted Cornish Hen: cumin scented chickpeas, preserved lemons, ratatouille | \$17 |

pastas

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| Sweet Potato Tagliatelle: pine nuts, crispy pancetta, toasted sage butter | \$14 |
| Sheep’s Ricotta Gnudi: melting leeks, saffron essence, charred tomato | \$16 |
| Butternut Pappardelle: pearl onions, swiss chard, caponata | \$12 |
| Porcini Fettucce: crisp quail, asparagus, parmesan, and “sunny side up” quail egg | \$16 |

pizzas

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| heirloom tomato sauce, fresh mozzarella, olive oil, basil | \$9 |
| pickled ahi dolci, goat cheese, coppa | \$11 |
| crumbled fennel sausage, caramelized onions, crushed chile | \$10 |
| “spanish omelette”: chorizo, fingerlings, fontina, soft cooked egg | \$11 |