

bar snacks

spiced marcona almonds 7
marinated olives 6
hummus with pita 7



appetizers

chargrilled pepper crostino 15 fried calamari 19

grilled and marinated bell peppers, garlic, parsley, grated manchego cheese, grilled bread

mediterranean dips 14

grilled pita bread served with red pepper muhammara dip, garlic toum yogurt dip, mint chermoula dip crispy calamari, tomato-aleppo pepper sugo, toasted sumac crema

salumi 21

chef's selection of hand-crafted cured meats of spain and italy, pickled organic vegetables, cured olive and caper tapenade, sun cured tomato, crusty breads

flatbreads

the amare

leek, potato, lardon, roasted black pepper, gruyere	20
la margherita	
tomato basil, tuscan olive oil, ricotta and provolone cheese	18
la soppressata	
soppressata, red onion, torn mozzarella cheese, san marzano tomato	19

entrees

grilled angus burger 20

chargrilled angus beef burger, tomato jam, imported greek feta cheese, lettuce, tomato, onion, toasted brioche bun

grilled mahi mahi 40

grilled mahi mahi fillet, olive oil, lemon, parsley, tuscan kale, cauliflower, toasted fregola sarda, spanish caper emulsion

grilled souvlaki 33

your choice of two grilled tender chicken or angus beef skewers with crispy potato shards, tabbouleh, pesto, harissa spiced hummus, warm pita bread

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary needs or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.