



bar snacks

spiced marcona almonds	7
marinated olives	6
hummus with pita	7

appetizers

falafel 19

confit garlic labneh, pomegranate, pickled seasonal vegetables, calabrian chili, pea tendrils

fried calamari 23

crispy calamari, tomato-aleppo pepper sugo, toasted sumac crema

ishkabubble bread 19

house-made pita served with red pepper muhammara dip, garlic yogurt dip, jalapeno shatta

salumi 21

chef's selection of hand-crafted cured meats of spain and italy, marinated olives, pate de foue, sesame crackers

flatbreads

the amare

shaved Mortadella, stracciatella, fontina, confit garlic, baby zucchini, pistachio gremolata 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 swordfish 42

grilled swordfish filet, saffron rice, red chermoula, red pepper slaw

grilled souvlaki* 37

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. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion. We are happy to discuss with you and attempt to accommodate any dietary needs or specialized diets.

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