



# DINNER MENU

*San Pellegrino*

- Sparkling mineral water 5
- Sparkling Pompelmo 5
- Sparkling Limonata 5
- Sparkling Aranciata Rossa 5

11oz cans

## SODAS

*Coca-Cola*

Coke 3.50  
 Diet Coke 3.50  
 Sprite 3.50

8oz bottles

<p><i>Coffee</i></p> <p>ESPRESSO 5        MACCHIATO 5        AMERICANO 5        LATTE 6        CAPPUCCINO 6        COLD BREW 5</p>	<p><i>Iced</i>        or  <i>Hot?</i></p>	<p><i>Flavors</i></p> <p>VANILLA 2        CARAMEL 2        LAVENDER 2        HAZELNUT 2        MOCHA 2        SEASONAL 2</p>	<p><i>Here</i>        or  <i>To Go?</i></p>
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## APERITIVO HOUR

*Negronis & Spritzes \$10*  
*All wines by the glass & beers \$2 off*  
*Daily*  
*3pm - 6pm*



## *To Share*

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- WARM FOCACCIA, served with olive oil and aged balsamic 6
- MARINATED OLIVES, herbs de Provence 6
- ARTISAN CHEESE PLATE, Brebrouse, Romao, and La Tur cheeses, cranberry-walnut bread 21
- PANISSE, chickpea fritter, green chermoula yoghurt 6
- RICOTTA TOAST, fresh green chickpeas, fines herbes 7
- SPREADS, choice of: walnut muhammara, hummus, or olive and yoghurt, served with za'atar pita 9
- STRACCIATELLA CHEESE, roasted artichokes, arugula, warm focaccia 16
- SPICED LAMB FLATBREAD, sumac onions, cucumber, tahini yoghurt 14

## *Appetizers*

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- MARCHÉ SALAD, tomato, olives, cucumber, French feta, haricots verts, vinaigrette 11
- SPRING ONION & POTATO SOUP, crème fraîche, leek oil 10
- GOLDEN BEET "CARPACCIO", pistachios, goat's cheese, aged balsamic 12
- ROASTED CAULIFLOWER, baharat spice, almonds, pine nuts, pomegranate molasses 10
- SPRING ASPARAGUS, tahini sauce, French feta, sesame seed tarator 13
- HAMACHI CRUDO, green chermoula, pickled chilis, avocado mousse 18
- MAYPORT SHRIMP, confit fennel, bulgur wheat, preserved lemon, whipped garlic sauce 17
- BEEF MEATBALLS, ras al hanout, French feta, harissa tomato sauce 16
- MUSSELS PROVENÇALE, fennel, fines herbes, Pernod, sauce vierge 17

## *Entrees*

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- LAMB TAGINE, Moroccan braised lamb, pine nuts, apricots, olives, couscous 29
- MEDITERRANEAN SEABASS, Carolina gold rice, sauce verte, broccolini, lemon 31
- SEA BREAM ROYALE, olive tapenade, saffron poached potatoes, garlic aioli, fennel salad 40
- TORCHIA PASTA, fava bean pesto, toasted pine nuts, parmesan, lemon olive oil 25
- SAUSAGE RIGATONI, 'nduja and fennel sausage, salsa rossa, ricotta cheese 27