



PRIX FIXE MENU (Option 1) • 120 PER PERSON

BREAD SERVICE

Toasted Focaccia

daily focaccia, spicy cacio e pepe butter, pecorino locatelli
\$5/pp supplement

Nonna Buns

warm garlic-parmesan pull apart rolls, sea salt & pink pepper
\$5/pp supplement

FIRST

select three, served family style

Basil Oysters

east coast oysters,
basil oil, lemon

Tuna Crudo

cucumber & basil salsa verde, grapefruit,
sicilian olive oil, crispy lentils

White Bean Hummus

grilled pepper relish,
pecorino, toasted focaccia

Tuscan Salad

fregola & kale, grilled corn, tomato, white
beans, parmesan crema, honey walnuts

Shrimp Cocktail (1/2 dz)

pacific blue shrimp, cocktail sauce,
horseradish crème

Lobster Catalana

cherry tomato & corn, citrus, crème
fraiche, ossetra caviar, cottage chips

Socca Tart

beet salad, whipped feta, provençal
chickpea tart, pistachios

Atlantic Crab Fondue

fontina, taleggio & provolone, pesto,
pine nuts, toasted focaccia

SECOND

select three, served family style

Crispy Softshell Crab

malfouf salad, harissa
remoulade, pickled wild
cucumber, seven spice,
chili oil

Borek Spring Rolls

spiced chicken, ras el hanout,
chopped dates, gruyere,
samurai sauce

Lamb Meatballs

caper crème fraiche,
orange-date glaze, crushed hazelnuts,
harissa chili oil

Merda dé Can

provençal spinach dumplings,
tomato brown-butter,
roquefort crème, hazelnuts

CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

Four Cheese

fontina, pecorino, taleggio,
fior di latte, pomodoro
sauce, basil

Mushroom Bianca

oyster mushrooms
& thyme, garlic olive oil,
pecorino

Spicy Salami

calabrian salami,
pomodoro sauce,
parmesan, basil

Sweet Sausage

house Italian sausage,
pomodoro sauce, parmesan
reggiano

Summer

sweet corn, baby arugula,
lemon thyme, ricotta, pesto
& parm, pine nuts

ENTRÉES

plated individually

Za'atar Salmon

zucchini carpaccio,
cucumber laban, toasted
pistachios, aleppo

Truffle Chicken

half boneless giannone
chicken, truffle gravy,
fines herbs

Flat Iron Steak (10 oz)

garlic herb butter,
roquefort crème,
fine herbs

Dry Aged Strip Steak (10 oz)

black pepper-brandy sauce,
lavender salt, fines herbs
\$15/pp supplement

Summer Veggie Lasagna

corn, zucchini, oyster
mushrooms, ricotta,
pesto & pecorino

SIDES

select two, served family style

Pommes Frites

house fries
& garlic aioli

Charred Caulilini

tahini crème, vadouvan
spice, crispy chickpeas,
currants

Roasted Carrots

herbs de provence,
horseradish crème,
wildflower honey, sea salt

Green Beans

lemon, olive oil, feta,
pistachios & mint

Roman Street Corn

garlic agliata,
pecorino romano,
chili flake

DESSERT

served family style

Double Chocolate Torte

dark + milk chocolate mousse, salted halva fudge, toasted white sesame,
praline crunch, cocoa crumble, passionfruit sauce, guava ice cream

Olive Oil Cake

orange semolina olive oil cake, lemon mascarpone cremeux, wafer crepe,
pistachios, blackberry with strawberry gin compote

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please inform us of any food allergies or dietary restrictions*