

# food



kitchen open late every night



## Cold Plates

HOUSE MARINATED OLIVES	5
ROASTED MARCONA ALMONDS	6
HUMMUS, STUFFED GRAPE LEAVES, PITA BREAD	12
TOMATO, MOZZARELLA, ROASTED PEPPERS & PINE NUTS	10
WATERMELON & ARUGULA SALAD, FETA CHEESE	9
TUNA TARTARE, TARO CHIPS, AVOCADO & MANGO SALSA	15

## Hot Plates

FRESH HERB FRIES, TRUFFLE AIOLI	6
CALAMARI, WASABI MAYO, SEAWEED SALAD, PICKLED GINGER	14
STUFFED MUSHROOMS, SPINACH, ARTICHOKE & FONTINA	10
FLAT BREAD, GOAT CHEESE, PROSCIUTTO & AGED BALSAMIC	13
ROASTED PORK TACOS, GUACAMOLE & CHOPPED TOMATOES	11
VEAL MEATBALLS, PECORINO CHEESE & PARSLEY	9
TRUFFLE MUSHROOM RICOTTA GNOCCHI, PARMESAN	15
SHORT RIB SLIDERS, RED ONION MARMALADE & GARLIC AIOLI	14
MINI KOBE BURGERS, SPECIAL SAUCE	15

## Cured Meats 3 for \$21

SPECK, SMOKED HAM, ITALY	8
FELINO, SOPRESSATA DRY CURED PORK SALAMI, CALIFORNIA	7
PEPPERONI, SPICY DRY CURED PORK SAUSAGE, NEW YORK	7

## Cheeses 3 for \$22

CAMEMBERT, OLD CHATHAM, NEW YORK, COW'S MILK, SOFT	7
PECORINO GINEPRO, LAZIO, ITALY, SHEEP MILK, FIRM	8
DRUNKEN GOAT, MURCIA, SPAIN, GOAT'S MILK, FIRM	8

## Desserts

HOUSE MADE COOKIES	7
TOAST YOUR OWN SMORES (MARSHMALLOWS, GRAHAM CRACKERS, CHOCOLATE)	5 PER PERSON