

STARTERS

THE BOARD DRUNKEN GOAT CHEESE + GORGONZOLA + MANCHEGO + SERRANO BRESAOLA +CAPICOLA, SERVED WITH MOJO PICON OLIVES + LOCAL HONEY +CROSTINI

FRITO MISTO CALAMARI + SHRIMP + CALABRIAN CHILI PEPPERS

CRISP FOCACCIA, ARTISAN CHEESE, ARUGULA, AND LOCAL HONEY OPTIONAL ADD PROSCIUTTO

MOZZARELLA DI BUFALA HEIRLOOM TOMATO + GARDEN PESTO + CASTELVETRANO OLIVES

PORK BELLY CROQUETTES MARINATED PORK + POTATO STUFFED WITH GOUDA AND SERVED WITH LEMON AIOLI

LAMB FETA MEATBALLS LAMB + PORK + BONE MARROW + POMODORO

PATATAS BRAVAS CRISP POTATOES + SPICY TOMATO SAUCE + SAFFRON AIOLI

OCTOPUS CARPACCIO MARINATED IN HERBS AND EVO, SERVED WITH ARUGULA + CHILI FLAKES + LEMON

SPREADS TARAMASOLATA +TOMATO BASIL + TAPENADE + SOUR DOUGH

SALADS

NIA SALAD, MIXED GREENS, GOAT CHEESE, PIQUILLO, DATES, AVOCADO, CHAMPAGNE VINAIGRETTE

SPINACH STRAWBERRY SALAD FETA CHEESE, CHERRY TOMATO, CANDIED ALMONDS, STRAWBERRY VINAIGRETTE

ARUGULA RICOTTA SALATA ROASTED BEETS, DIJON VINAIGRETTE

PASTA

BUCATINI CARBONARA COB SMOKED BACON + BRAISED PORKBELLY + DUCK EGG-YOLK + PECORINO

RAVIOLO RAINBOW SWISS CHARD + BUFALA RICOTTA + REGGIANO BUTTER

CAVATELLI PORK RAGU POMODORO + CURRANTS + BABY KALE + PECORINO

MAIN

DIVER SCALLOPS SUNCHOKE PUREE + TOASTED CASHEWS

AGED BONE IN RIBEYE + PIQUILLO PEPPERS + FINGERLING POTATO

BRANZINO RAMPS + PARSNIP PUREE + BROWN BUTTER SAUCE

LAMB CHOPS RISOTTO + SHISHITSO PEPPERS

AMISH ROASTED CHICKEN CHARRED HEIRLOOM CARROTS + FINGERLING POTATO
- LEMON SAUCE

LITTLE NECK CLAMS CHORIZO + WHITE WINE SAUCE

PORK RIBEYE TRI COLOR LENTILS + CIPOLLINI + SWISS CHARD

DESSERTS

BASQUE CHEESECAKE + LOCAL HONEY + BERRIES

CHURROS DUSTED IN CINNAMON SUGAR + WARM SEMI SWEET CHOCOLATE

CREME BRULEE WHIPPED CREAM + FRESH BERRIES

CHOCOLATE MOUSSE WHIPPED CREAM + CHOCOLATE SHAVINGS

SIDES

**PIQUILLO PEPPERS, SHISHITSO PEPPERS, FINGERLING POTATOES,
LENTILS, ASPARAGUS, RISOTTO**