

# MENU

## WINE SHOP CHARCUTERIE BOARD 38

house selection of meats, artisanal cheeses,  
marinated cerignola olives, fig jam, crostinis

*sub gluten free crackers 3*

## STEAMED CLAMS & FOCACCIA 18

white wine-garlic butter sauce, angela's focaccia

## SPICY VIETNAMESE BEEF SALAD (GF) 22

NZ beef tenderloin carpaccio, charred cabbage, pickled red onion,  
sriracha lime dressing, peanut, fresh herbs

## ROASTED RED PEPPER & WALNUT GNOCCHI 20

pancetta, sun-dried tomato,  
pesto cream, sesame

## HALLOUMI (V,GF) 18

pan seared cyprus cheese, roasted tomato, cucumber,  
lemon yogurt, pineapple-pepperoncini salsa

## BUCATINI ARRABBIATA (V) 28

spicy san marzano tomato sauce, basil, pecorino romano

*add burrata 15*

## BÚN THỊT NƯỚNG (VIETNAMESE NOODLE BOWL) (DF,GF) 28

rice vermicelli, pork & cabbage patties, shrimp, jalapeño nuoc cham,  
candied peanut, fresh herbs

## POT DU CREME (GF) 14

dark chocolate, grand marnier whipped cream, sea salt

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS\*  
PLEASE ADVISE YOUR SERVER OF ANY DIETRARY RESTRICTIONS OR FOOD ALLERGIES