

# M E N U

---

MON-FRI DINNER MENU /// 4:00PM-8:45PM

SMALL+MEDIUM PLATES, SHARING ENCOURAGED

## WS SNACK PLATE 25

serrano ham, mimolette, artisanal jam  
cornichons, sweet drop peppers, crackers  
SUB GLUTEN-FREE CRACKERS +3, ADD MARINATED OLIVES +\$8

## JAPANESE YELLOWTAIL CRUDO (GF,DF) 27

hamachi, passionfruit, jalapeño, cilantro, toasted pistachio crumble

## BEET SALAD (V,GF) 19

lemon ricotta, carrot purée, crispy potato, parsley

## WHIPPED FETA MILLE-FEUILLE (V) 15

puff pastry, roasted red peppers, grapes, za'atar

## SCALLOPS BACHICHE (CONCHITAS a La Parmesana) 28

lightly poached, key lime butter, broccoli cream, parmigiano foam, truffle breadcrumbs

## PORK ADOBO (GF) 26

sweet soy-vinegar braised pork shoulder, roasted purple potato, peppercorn adobo cream

## MORTADELLA 21

thinly sliced, pistachio pesto, parmigiano reggiano, warm local focaccia

## GNOCCHI ALLA VODKA (V,GF) 22

house-made ricotta gnocchi, san marzano tomato cream sauce, basil,  
parmigiano reggiano  
ADD BURRATA +15

V-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE

\*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