

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion saled and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised copie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumbs salsa 6 marinated and roasted chicken thigh pannaotello saled with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy bang or steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb saled 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo 10 14 pizzoladione with caramelized onion, anchovies, nicciose olives and thym 10~~

~~avec~~ ~~uro~~ ~~” focaccia with robi ole cheese, truffle oil and fresh herbs 10 shaved serrano ham with local melon saled, sheep’s milk cheese, extra virgin and mint 14 roasted sir points farm pork shoul der with garlic, green chilies and fresh herbs 10 bucca tini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion saled and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and lucques olives tapenade 6 braised copie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumbs salsa 6 marinated and roasted chicken thigh pannaotello saled with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquilles and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy bang or steak with celery salsa verde, radishes, fresh herbs~~

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## small plates

house marinated **olives** with ciabatta **9**

**endive and peach salad** with parmesan yogurt, orange stuffed gordal olives, roasted garlic and crushed pistachio **20**

rotating **cheese plate** with crackers, blueberry preserves and ellis family farms honey **18**

**hamachi** crudo with pickled mango, fermented chili, stonefruit and black lime **28**

herb **falafel** with roasted beet tahina, apple ezme and zaatar **20**

\*wood-fired **calamari** with melted leek, kashmiri chili and preserved lemon aioli **24**

grilled **asparagus** with brown butter, marcona almonds, whipped sheep’s milk cheese and pickled lemons **22**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

pan roasted norwegian **ocean trout** with charred eggplant baba ganoush and stone fruit-almond vinaigrette **28**

potato and salted cod **brandade** with garlic crostini and chives **18**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **20**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

chickpea **hummus** with green tahina, charred spring onion zhough, radish, cucumber and hearth baked pita **26**

## handmade pasta

**tagliatelle** with beef cheek sugo, grilled olives and taleggio fonduta **28**

spinach and ricotta stuffed **ravioli** with crispy artichoke, parmesan brodo and calabrian chili **28**

**orecchiette** with veal ragu, swiss chard, manila clams and parmesan **24**

**campanelle** with spring pea pesto, cured lardo and mint **26**

## pizza and focaccia

‘deluxe’ **focaccia** with taleggio cheese, truffle oil and fresh herbs **24**

**asparagus and guanciale** pizza with buffalo mozzarella, parmesan and salted pepperberries **26**

**spring pea** pizza with roasted chestnut mushrooms, ricotta salata, green onion and urfa chili **26**

**lamb kefta** calzone with mint yogurt, salted pickles and scamorza **28**

## large plates

coal roasted **cabbage** with basmati rice, black lentils, pickled raisins and poppy seed yogurt **32**

slow roasted **pork shoulder** with saffron cous cous, apricots, black olive and allepo chile yogurt **42**

roasted **black cod tagine** with tamarind, coconut, cucumber raita, fried onions and hearth baked lavash **48**

**whole roasted branzino** with smoked tomato, charred fava beans and habanero chili **56**

green peppercorn crusted 28oz **dry aged porterhouse\*** with roasted garlic, labneh cheese and hearth baked pita **156**

\*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients

\*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

## dessert

**seasonal gelato 6** (by the scoop) — cherry almond nougat guava and cream cheese pastelito strawberry negroni sbagliato sorbet

nutterbutter **ice cream bar** with peanut butter ice cream, salted caramel and chocolate wafer shell **7**

cookies and cream **affogato** with espresso and chocolate tea biscuits **10**

**caramelized banana pie** with chocolate namelaka, banana bavarian and candied sesame seeds **13**

**huckleberry crostata** with lemon marscapone cream, huckleberry compote, lemon streusel, basil meringue and huckleberry sherbet **13**

**blackberry lillet blanc baba** with burnt vanilla whip, blackberry sumac compote and almond florentine cookie **12**

## dessert wines

ferreira “dona antonia” **white port** reserva duoro, portugal **13**

ferreira “dona antonia”, **10 year old tawny port** duoro, portugal **14**

chateau andoyse du hayot **sauternes** bordeaux, france 2016 **16**

chateau coutet **sauternes** 1er cru bordeaux, france 2007 **22**

## coffee & tea

**café avec 10**  
espresso + your choice of brandy or mirto

big shoulders 1848 **espresso 3/5**  
**cappuccino 6 • latte 6 • americano 5**

**tea by rare tea cellar**  
freak of nature oolong **12**  
dragonwell **8**  
crema earl grey **8**  
mint heritage **8**  
lemongrass rose **8**  
emperor’s chamomile citron **8**  
litchi noir **8**

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CATERING & EVENTS

**we’d love to cater your next event!**



To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.