

~~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 toponade 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 crumb 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 hang 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 pizzoladiore with caramelized onion, anchovies, nicciose olives and thym 10~~

**avec** ~~ure~~” 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 toponade 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 crumb 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 hang or steak with celery salsa verde, radishes, fresh herbs

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## small plates

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

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

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

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

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

charred **sweet potato** with whipped jalapeno feta, ponzu and roasted peanut dukkah **20**

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

fried **spanish octopus** with maitake mushrooms, honeynut squash, smoked almond harissa and mint **46**

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 roasted kale, marinated farmer’s cheese, fried shallot and hearth baked pita **26**

## cheese

10 ea ... **28 for three**  
**served with seasonal jam, honeycomb and spiced nuts**

salcis **monnalisa foglie di noce** sheep’s milk (semi-firm, earthy)

mitica **drunken goat** goat’s milk (semi-firm, fruity)

point reyes **toma** cow’s milk (semi-firm, buttery)

## handmade pasta

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

guanciale and ricotta filled **ravioli** with sun-dried tomato, fennel, and poached shrimp **32**

**campanelli** with green onion, shitake mushrooms, peas and prosciutto crumb **24**

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

## pizza and focaccia

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

**spicy soppressata** pizza with calabrian chili, fresh mozzarella, marinated artichoke and arugula **26**

**kuri squash** pizza with fontina cheese, fresno peppers and urfa garlic crisp **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, eggplant, cucumber raita and hearth baked lavash **42**

**whole roasted fish** with wilted spinach, fried garlic, urfa chili and pickled currants **54**

hearth **roasted confit chicken thighs** with braised black beans, labneh harra, pickled turnips and black lime Half- **24** / Full- **42**

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) —  
chai cashew crunch  
chocolate amaro  
mulled pear sorbet

brown sugar gelato **affogato** with espresso and sesame cookies **10**

**burnt honey profiterole** with mahlab ice cream, poached figs and walnuts **12**

**coffee basque cheesecake** with ginger pear jam and candied pine nuts **12**

**chocolate mosaic cake** orange marmalade, pome-granate, cinnamon bud ice cream **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**

lafaurie-peyraguey **sauternes** bordeaux, france 2001 **20**

## 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**  
oolong **12**  
dragonwell **8**  
creamy earl grey **8**  
mint **8**  
lemongrass rose **8**

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CATERING & EVENTS

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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.