

BRUNCH

Ricotta hotcakes, blueberry compote <i>v</i>	14
Green eggs, avocado, basil pesto* <i>v</i>	16
Bagel, smoked salmon, cream cheese	16
Brioche, truffle scramble, prosciutto, burrata	18
Steak, eggs, hash browns, mixed greens*	26

APPETIZER

Meatballs, tomato sauce, basil	16
Avocado & chickpea dip, crudité <i>pb, gf</i>	18
Calamari fritti, lemon, chili aioli	18
Burrata, tomato, basil <i>gf, v</i>	19
Ahi tuna tartare, avocado, chili, mint* <i>gf</i>	22

SALADS

Tuscan kale, avocado, apple, radish, seeds <i>pb, gf</i>	18
Butter lettuce, sprouts, avocado, tomato <i>pb, gf</i>	18
chicken / shrimp / salmon* 9	

OPENING HOURS

Monday - Thursday 5pm - 12am
 Friday and Saturday 11:30am - 12am
 Sunday 11:30am - 11pm

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	22
Vegan sausage, mushroom, hemp aioli <i>pb</i>	28
Spicy salami, mushroom, fontina	28
Black truffle, squash blossom, goat cheese <i>v</i>	45

ENTREES

Whole cauliflower, salmoriglio, lemon aioli <i>pb, gf</i>	16
Eggplant parmigiana, wild arugula <i>v</i>	18
Rigatoni bolognese	24
Chicken paillard, cherry tomatoes, arugula <i>gf</i>	26
Branzino, cherry tomatoes, peppers, olives <i>gf</i>	38
Spaghetti, maine lobster, chilli	42

SIDES

Tomatoes <i>gf, pb</i>	5	Baked beans	4
Avocado <i>gf, pb</i>	5	Hash brown <i>gf</i>	5
Applewood bacon <i>gf</i>	5	Spinach <i>gf, pb</i>	8
Chicken sausage <i>gf</i>	8	Pork sausage <i>gf</i>	8

DOLCI

all 10

Tiramisu* <i>v</i>
Profiteroles & sea salt caramel gelato <i>v</i>
Vegan chocolate coppa <i>pb, gf</i>

Please note that all guests sharing a table must be from the same household.

pb plant based | *v* vegetarian | *gf* gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten free bread, pasta and pizza available on request. A 20% service charge will be added to groups of six or more.