

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	14
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 - 10:30pm

Friday 12pm - 11pm

Saturday 11am - 11pm

Sunday 11am - 10pm

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.

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>	24
Branzino, cherry tomatoes, peppers, olives <i>gf</i>	36
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>

*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.