



SNACKS

- GF OYSTERS* \$4 EA.

 GRENADINE MIGNONETTE, COCKTAIL SAUCE
- SHRIMP COCKTAIL \$18

 COCKTAIL SAUCE, HORSE RADISH, LEMON

 ROSE'S FOCACCIA \$8

 TAHINI BUTTER, SEA SALT, ROSEMARY
- GF MARINATED OLIVES \$8
 WARM, ROASTED GARLIC, ROSEMARY

PORK EMPANADAS \$12 ROAST PORK, ROMESCO

CALAMARI \$13
CRISPY, THAI CHILI SAUCE

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CROQUETTES \$12
CAULIFLOWER, POTATO,
CALABRIAN AIOLI, FRIED CILANTRO

- GF SHISHITO PEPPERS \$9
 LEMON, SEA SALT
- GF STUFFED DATES \$10
 GORGONZOLA, PROSCIUTTO, AGED BALSAMIC

TRUFFLE FRIES \$9

AIOLI, PARMIGIANO, PARSLEY, SEA SALT

MARINATED TOFU \$11

SAMBAL, SCALLIONS, SESAME SEEDS, CILANTRO

FRIED GREEN TOMATOES \$12
BASIL LIME CREMA, PEPITA, PAPRIKA OIL

GF EDAMAME \$9

SMOKED SEA SALT



- STUFFED PEPPERS \$18
 SAFFRON RISOTTO, SAUSAGE, ARRABBIATA
- GF GRILLED OCTOPUS \$24

 PICKLED ONIONS, MINT GREMOLATA

LOBSTER SLIDERS \$26
PICKLED CABBAGE, MAYO

TUSCAN MEATBALLS \$17
POMODORO, BURRICOTTA, CRISPY BASIL

MUSHROOM TOAST \$16
WHIPPED RICOTTA, ROASTED MUSHROOMS,

BEEF SLIDERS* \$21
CHEDDAR CHEESE, CALABRIAN AIOLI,
PICKLED ONION, LETTUCE, TOMATO

GAMBERI SOTT' OLIO \$26 SHRIMP IN GARLIC & OLIVE OIL, CIABATTA

TUNA TARTARE \$21
SESAME VINAIGRETTE, SCALLIONS, CILANTRO

MELTED BRIE \$20 APPLES, HONEY, CROSTINI

GF LAMB LOLLIPOPS* \$24

MINT YOGURT, ZAATAR

BISTECCA ALLA FIORENTINA*

SHAREABLES

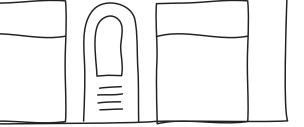
3LB AGED PORTERHOUSE, TRUFFLE FRIES, BLACK GARLIC BUTTER \$165

Lobster Fried Rice maine lobster, scallions, peas

\$52

CRISPY CHICKEN

MURRAY'S FARM, FRIED,
BLUE CHEESE RANCH
\$48



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