



THE ROOFTOP

AT THE ARTISAN

SNACKS

GF OYSTERS* \$4 EA.
GRENADINE MIGNONETTE, COCKTAIL SAUCE

GF 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

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

SMALL PLATES

GF 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,
AGED BALSAMIC

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

SHAREABLES

BISTECCA ALLA FIORENTINA*

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE
INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.