

**PINCHOS****SAFFRON ARANCINI** v 10  
fior di latte, arrabbiata tomato fondue, Grana Padano**POTATO ROSTI** VG GA 9  
truffle citrus aioli, pickled shallot,  
Peruvian peppers, smoked salt**MANCHEGO & DATES** GA 11  
bacon, chorizo, vin cotto**ALBACORE TUNA** 11  
harissa herb crust, confit tuna,  
lemon caper aioli, focaccia**PIZZA****MARGHERITA** v 19  
fresh mozzarella, basil, pomodoro**EZZO PEPPERONI** 22  
oregano, tomato sauce, Calabrian chili,  
smoked mozzarella**TROPICAL KALANI** 22  
prosciutto cotto, pineapple, tangy tomato sauce,  
fresh mozzarella, sage, red onion, hot honey**PEAR & BRIE** v 23  
truffle alla panna, gruyere, rosemary,  
arugula, caramelized onion, mushrooms,  
truffle honey**HARISSA CHICKEN BIANCA** 23  
sundried tomato, roasted garlic, rocket greens,  
pistachio pestoGF gluten free  
GA gluten awareV vegetarian  
VG vegan**APPETIZERS****WARM ROASTED OLIVES** GF VG 13  
herbs, chili, garlic, orange**TOMATO BRUSCHETTA** 15  
grilled focaccia, tomato jam, pistachio pesto, pickled  
shallot, mosto cotto**CALAMARI** 18  
fennel, potato, hazelnut romesco,  
Calabrian chili crema**WAGYU CARPACCIO** 18  
Brant Lake Farms, horseradish aioli, sundried  
tomato, shemiji, pickled shallot & mustard seed,  
toasted brioche**HAND CRAFTED PASTA****BUCATINI ARRABIATA** VG 19  
chilies, garlic, olive oil, fried parsley**SQUASH RIGATONI** v 24  
pistachio pesto, roasted garlic,  
acorn squash, crème fraiche, sage**SPAGHETTI & MEATBALLS** 28  
Brant Lake Wagyu meatballs, pomodoro,  
truffled mushroom ragu, vin blanc, herb ricotta**FENNEL SAUSAGE A LA FORNO** 27  
conchiglie, broccolini, arugula, gorgonzola,  
Cacio e Pepe fondu, parmesan crumb**SEAFOOD RADIATORI** 32  
smoked paprika prawns & calamari,  
Icelandic cod, chili herb crumb, pickled shallot,  
Calabrian saffron sauce**VEGETABLES & SALADS****CAESAR** 18  
romaine, tuscan kale, roasted garlic dressing,  
crouton, smoked speck ham, parmesan**BEET SALAD** V GF 18  
candied macadamia, apricots, goat cheese mousse,  
pickled shallots, compressed radish, rocket, frisee,  
truffle sherry vinaigrette**CHARRED CABBAGE** v 17  
herbed yogurt dressing, toasted almonds,  
chili oil, smoked salt, focaccia crumb**SPICED CAULIFLOWER** GF VG 16  
roasted, harissa tahini, Turkish apricot,  
mint gremolata, pistachio**MAINS****TUMERIC ROAST CHICKEN** GF 37  
warm potato & corn salad, roasted carrots,  
citrus gastrique, spiced yogurt**HARISSA CRUST STRIPLIN** 38  
CAB California Cut 6oz striploin, truffled potato  
croquette, cauliflower puree, broccolini,  
chimichurri cabernet jus**SEAFOOD PAELLA** GF 36  
prawns, mussels, Icelandic cod, iberico  
chorizo, saffron bomba rice, sauce vierge**LAMB SHANK** GF 46  
carrot puree, roasted herb potato, root vegetables,  
Harissa mustard jus**ACCESSORIES****FOCACCIA** 5**GRILLED BROCCOLINI** 7**SAUTEED MUSHROOMS** 8**GRILLED CHICKEN** 9**WAGYU MEATBALLS** 12**CHARDONNAY PRAWNS** 12**DINNER**