

raw & chilled

spicy tuna tartare ~ smoked avocado~za'atar potato chips 28
hamachi ~ ponzu~ginger oil~smoked salt 29

market

lobster "cobb" salad ~ harissa yogurt "ranch"~fresh dill~fennel~tomato~avocado~sumac~6 minute egg 46
fittle gem lettuces ~ pullman croutons~pecorino dressing~brioche crumbs~cracked pepper 26
fattoush ~ mixed greens~red onion~herbs~cucumber~toasted pita chips~fried halloumi~charred lemon vinaigrette 28
heirloom roasted carrots ~ sunflower and pumpkin seed pesto~cardamon honey~whipped goat cheese 26
sí sí greek ~ heirloom tomato~cucumbers~taggiasca olives~red onion~barrel aged feta~oregano 28

pasta

spaghetti vongole ~ manila clams~preserved lemon~parsley~garlic breadcrumbs 39
squid ink cavatelli ~ jumbo lump crab~uni~calabrian chili~basil 42
wild mushroom quadrotti ~ wild morels~crispy leeks~parmesan fondue~black summer truffles 49
spicy rigatoni ~ calabrian chili~tomato~'vodka' sauce 35 add lobster +20

sides

daily chef selection

shareables

mezze ~ tzatziki~chickpea hummus~baba ganoush~grilled seasonal vegetables /sized for table | available vegan/ 46
charred octopus ~ burnt eggplant yogurt~crispy artichoke~paprika vinaigrette 29
seafood fritto misto ~ calamari~shrimp~vegetables~herbs~spicy tomato sauce~tzatziki 33 / vegetable option 27
baby lamb chops ~ chermoula~pickled vegetables~moroccan couscous 29
za'atar roasted cauliflower ~ herb tahini vinaigrette~whipped goat cheese~sesame 26

entrees

lamb burger ~ smoked feta~pickled onion~harissa aioli~si si french fries 34
day boat scallops ~ warm leek vinaigrette~tricolor cauliflower~caramelized shallots~bottarga breadcrumbs 47
seared halibut ~ quinoa tabouleh~asparagus~cumin tahini vinaigrette~charred lemon 49
grilled heritage chicken ~ saffron yogurt marinate~seasonal vegetables~white harissa 40
14 oz dry aged ny strip ~ bonemarrow maitre d butter~panzanella 70

large format

serves 2-3 ppl

sí sí paella ~ spicy lamb sausage~shrimp~calamari~lobster~mussels~manila clams~casteltrevano olives~sofrito 300
*arrives when ready
whole roasted branzino ~ stuffed with wild mushrooms~spinach~olives~chili garlic olive oil 160
wagyu tomahawk ~ 36 oz bonemarrow maitre d butter 205

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