

Stuffed Alma Paprika Peppers hazelnuts, anchovy, bread crumbs, capers, herbed lemon agrumato 9
Cumin Socca herb jam, wild fennel seed 8
Duck Rillettes fig preserves, pink peppercorn, grilled levain 14
Whipped Burrata heirloom cucumber, fried gaeta olives, dill pollen 13
Fruits de Mer chef's selection of raw and cured seafood 14

Tomato Levain Panzanella chicories, bacon vinaigrette, cherry tomatoes, slow cooked egg 13
Heirloom Melon fennel, purslane, fried hazelnuts 12
Grilled Little Gem Lettuce anchovy croutons, grana-colatura dressing 11
Farm Lettuces breakfast radish, herbs, lemon 9

Chilled Beet and Red Pepper Soup seeded levain, sheep milk creme, pimenton 10

Saffron Scialatielli savoury clams, mussels, bay scallops, white wine, cherry tomatoes 18
Mafaldine zucchini, pecorino canestrato, lemon, herbed breadcrumbs, preserved egg yolk 16
Trenne rescoldo eggplant, dolce verde olives, crispy lamb sausage, smoked caciocavallo 17

Za'atar Crusted Albacore Tuna charred corn, black eyed beans, anise hyssop 28
Rosehip and Cumin Spiced Chicken mint-almond chutney, pickled grapes, olive levain 24
Lamb Chops or Brochette tomato braised okra, red norland potato, wild oregano 26