

Tapas

THE GAMBLER

scorched shishito peppers, fried garbanzo beans, cilantro, lime dressing, aleppo peppers, sesame seeds \$8

FIRED UP CAULIFLOWER

whole roasted, lemon oil, muhammara, goat cheese, tzatziki sauce \$14

CHARRED BRUSSELS SPROUTS

bacon, crispy shallots, cranberries, marcona almonds, feta, balsamic vinaigrette \$14

ROMAINE ALA GRIGLIA

charred romaine lettuce, feta cheese, tahini-yogurt dressing, charred corn, noble sourdough crostini, charred lemon wedge \$14

ENHANCE WITH:

Seared Spiced Chicken \$9

Colossal Shrimp 3 for \$15

Grilled 16oz. Ribeye Steak \$38

CRISPY SALMON SALAD

pan seared king salmon, mixed greens, red onions, cucumber, edamame, chef's roasted golden "beetziki" sauce \$16

MUSSELS

lager beer steamed salt springs black mussels, spanish spicy chorizo, shallots, chiles, cilantro, roma tomato, garlic butter, noble bread \$26

MEZE

roasted red pepper hummus, zucchini-baba ganoush, artichoke cream, wood-fired bread, seasonal wood oven roasted vegetables, balsamic glaze, manchego cheese, pickled vegetables \$24

CALAMARI FRITTI

pickled peppers, calabrian chile, cilantro-lemon aioli, scallions, soy-lime coleslaw \$17

TRUFFLE RISOTTO

truffle & forage mushrooms, parmigiana reggiano, chives, truffle oil \$19

MEDITERRASIAN LAMB BAO BUN

slow-braised lamb, cilantro, mint, fresh carrots, pickled red onions, drizzled with fig balsamic reduction in a steamed bao bun \$16

POLPETTINE DE LA NONNA

nonna's blend of beef, veal and pork spicy meatballs, tomato-basil sauce, romano cheese, garlic butter, noble bread \$17

TORRE DE FOGO

crisp chicken legs, spicy-sweet glaze, pickled carrots and cucumber salad, avocado cream side \$22

JAMON IBERICO BELLOTA

burrata, apricot-fig jam, marinated greek olives, artichokes, wood-fired bread \$25

Pizza

UNO

foraged mushroom, red onion, garlic, kale, roasted tomato, fontina, rosemary \$16

DUE

artisan pepperoni, house made fennel sausage, red sauce, and fresh mozzarella \$18

TRE

artichoke cream, artichokes, basil pesto, thyme, mozzarella, lemon zest \$16

QUATTRO

shaved prosciutto, ricotta, mozzarella, and arugula \$17

CINQUE

crushed spicy meatballs, red sauce, fresh mozzarella, fresh basil, romano cheese \$18

SEI

italian classic tomato sauce, fresh mozzarella, fresh basil, evoo drizzle \$15

SETE

toasted pistachios, mozzarella, fontina, chile infused honey, ricotta dollops \$16

OTTO

chef julio's daily creation

Toppers: Garlic Oil, Basil Pesto, Calabrian Chile Oil, Parmesan, Aleppo Peppers

Agua

PIRI PIRI SHRIMP

grilled colossal shrimp, basted with spicy piri piri sauce, creamy palacios chorizo polenta, green peas, fried garbanzos \$28

SHRIMP & BACON SCAMPI PASTA

seared colossal shrimp, scampi pan sauce, roasted baby heirloom tomatoes, asparagus, smoked bacon lardons, parmigiana reggiano, over artisan pasta \$29

SEARED KING SALMON & CHUNKY SUMMER RATATOUILLE

pan seared new zealand ora king salmon over roasted ratatouille, yellow tomato & sweet pepper sauce \$35

PAELLA MIXTA

santo thomas bomba rice, seafood, chicken and bilbao chorizo \$34

ENHANCE WITH:

Half Pound Lobster Tail \$45 each

SEA SCALLOPS & GNOCCHI A LA PESTO ROSSO

sun dried tomato pesto, potato gnocchi, pan seared sea scallops, parmigiana reggiano \$35

Tierra

CASA BLANCA CURRIED CHICKEN TAGINE

moroccan stew, cous cous, chicken thigh, red curry, golden raisins, garbanzos, slow cooked vegetables \$26

ROSEMARY LAMB CHOPS

cous cous tabbouleh, tzatziki, fig-pomegranate balsamic drizzle \$37

BEEF SHORT RIBS A LA BOURGUIGNONNE

roasted organic baby carrots, demi-glaze, garlic whipped potatoes, table-side smoked \$36

BERBERE RUBBED BONE-IN RIBEYE STEAK

grilled 16 oz. angus rib chop, chermoula salsa, roasted fingerling potatoes, red onions, kale \$49

ENHANCE WITH:

Colossal Shrimp 3 For \$15

Half Pound Lobster Tail \$45 each

*Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness. Prices do not include tax. Menu items and prices subject to change. A 22% gratuity will be added to parties of six or more.

CHEF'S RECOMMENDATION

Tash