



THE VERANDA

HUMMUS

olive jam. shatta. herbs. farm vegetables. pita. 19

CUCUMBER

cucumber variations. halloumi. harissa vinaigrette. sesame. 17

KALE SALAD

gorgonzola. balsamic glaze. lemon-anchovy vinaigrette. garlic crunch. marigold. 16

BABY ICEBERG

confit tomato. focaccia crumbs. giardiniera. cacio e pepe dressing. 18

GIOIA BURRATA

tomato varieties. smoked sunflower seeds. purslane. vidalia onion vinaigrette. 24

TUNA NICOISE

olive. confit tomato. charred pepper. compressed cucumber. pickled shallot. caper-anchovy vinaigrette. 29

FRITTO MISTO

local seafood. farm vegetables. pepperoncini. basil aioli. 34

GRILLED OCTOPUS

sherry. calabrian chili. avocado. alepo. 24

GEMELLI

truffle butter. pecorino. herbs. shaved summer truffle. 48

LUMACHE

sauce amatriciana. pecorino. olive oil. black pepper. 26

LOBSTER BUCATINI

farm greens and herbs. calabrian chili oil. orange gremolata. 48

PARISIAN GNOCCHI

eggplant cacciatore. peppers. balsamic gel. basil pistou. 25

DRY AGED BEEF

grilled 8oz striploin. farm tomato with charred onion & thyme. fingerling. bone marrow vinaigrette. 58

SWORDFISH

mediterranean relish. charred fennel. gigante beans. 38

YELLOWFIN TUNA

olive crushed potato. taggiasca olive. confit tomato. salsa verde. 42

GREEN CIRCLE CHICKEN

crispy milanese. pesto-potato puree. lemon aioli. confit tomato. 34

LAMB NOISETTE

cous cous. citrus. mint. fennel. castelvetro olive. 48

CAULIFLOWER

shawarma. veloute. caper relish. olive oil. shaved celery. tapioca chicharron. 25

FARM TOMATO

aged sherry. maldon salt. 9

SHISHITO PEPPERS

caesar aioli. lemon. 10

HEIRLOOM BEETS

strawberry gel. almond. mint. goat cheese. 17

twenty percent gratuity will be added to check for parties of eight or more

Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.