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

LITTLE GEM SALAD
confit tomato. focaccia crumbs. giardiniera. cacio e pepe dressing. 18

GIOIA BURRATA
tomato varieties. smoked sunflower seeds. purslane. vidalia onion viniagrette. 24

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

FRIED CALAMARI
calabrian chili aioli. pickled shishito peppers. 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 cacciatare. peppers. balsamic gel. basil pistou. 25

AMERICAN WAGYU 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. castelvetrano olive. 48

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

FARM TOMATO
aged sherry. maldon salt. 9

SHISHITO PEPPERS
cesare aioli. lemon.10

HEIRLOOM BEETS
strawberry gel. almond. 17

FARM FOCACCIA
maldon salt. farm herb oil.12

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.