

LEVANT

BY CHEF MICHAEL WHITE

FOR THE TABLE

Choice of three served with house-made warm pita, turmeric pickled vegetables, and marinated olives 29

Hummus

Chickpeas | Tahini | Preserved Lemon

Baba Ghanoush

Roasted Eggplant | Sesame | Lemon Oil

Whipped Feta

Local Honey | Figs | Lime | Chili

Muhammara

Roasted Red Peppers | Walnut | Pomegranate

Tzatziki

Cucumber Yogurt | Garlic | Extra Virgin Olive Oil

Taramasalata

Cod "Caviar" Spread | Breadcrumbs | Bottarga

RAW

Oysters

6pc 33 / dz 62
Lulo-White Balsamic Mignonette | Lemon

Crudo Del Día

31
Grapefruit | Olive Tapenade | Basil

Bluefin Tuna

42
Preserved Lemon | Caviar | Lemon Oil

Conch

28
Cucumber-Fennel Aqua Pazza | Avocado
Extra Virgin Olive Oil | Serrano Chili

Snapper

32
Salmoriglio | Finger Lime | Trout Roe

Lamb

32
Kibbeh Nayeh | Bulgar Wheat | Mint Oil
Smoked Eggplant | Mint Labneh | Dukkah

APPETIZERS

Finocchio e Rúcola

22
Fennel | Arugula | Radicchio | Endive | Aged Feta
Colatura | Pistachios | Lemon

Fatteh

26
Roasted Eggplant | Chickpeas | Pomegranate
Pine Nuts | Toasted Pita | Tahini-Yogurt

Pomodoro Tonnato

26
Aibonito Heirloom Tomato | Tonnato Sauce
Calabrian Chili | Crispy Prosciutto

Lobster Burrata

38
Maine Lobster | Burrata | Tomatoes
Eggplant | Basil

Pulpo a la Plancha

32
Date Salsa-Verde | Jimmy Nardello Pepper
Endive | Lardo | Marcona Almonds

Fritto Misto

28
Crispy Calamari | Shrimp | Zucchini | Aioli

PASTAS

Malloreddus Sardinian Gnocchi Tomato Charred Ricotta Salata	28	Fusilli Red Wine Braised Octopus Bone Marrow Mollica Tomato	38
Casarecce Crab Preserved Lemon Harissa	32	Mafaldine Wild Boar Ragu Morcilla Parsley Parmigiano Reggiano	34
Pansotti Squid Ink Lobster Ravioli Saffron Bisque Fennel	44	Risotto Wild Mushrooms Marsala Parmigiano Reggiano	32

MAINS

Cod Calamar Diamante Garbanzo Spanish Chorizo Tomato	40	Roasted Cauliflower Mint Chili Oil Tahini Chickpea Panelli Charred Eggplant	28
Prawns Gigante Beans Cucumber Green Harissa 'Nduja Vinaigrette	36	Harissa Chicken Half-Roasted Chicken Riso al Salto	34
Swordfish Cured Belly Chermoula Black Lentils Arugula	39	Lamb Rack Fregola Zucchini Roasted Peppers Feta	68
Grouper Taggiasca Olives Fennel Citrus Vinaigrette	42	NY Strip Steak Broccolini Rosemary Potatoes	66

FOR TWO

Choice of two sides

Branzino Mediterranean Sea Bass Salsa Verde Charred Lemon	94	Bistecca Fiorentina 45-Day Dry-Aged 38oz Porterhouse Green Harissa	189
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SIDES

Roasted Carrots Harissa Dates Herbs Feta Almonds Extra Virgin Olive Oil	16	Patatas Bravas Crispy Potatoes Spicy Aioli Parsley	13
Za'atar Mushrooms Roasted Peppers Fresh Herbs	16	Charred Broccolini Garlic Lemon Breadcrumbs	13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

DOLCI

Baklava

16

Kataifi, Pistachio & Orange Zest Pastry Cream,
Pistachio Praline, Walnut Gelato

Galaktoboureko

16

Semolina Custard, Phyllo, Cardamom Crumble, Lemon Olive Oil,
Cardamom Gelato, Honey Spiced Syrup

Levant Budino

16

Mascarpone, Dark Chocolate & Coffee Crèmeux,
Feuilletine Milk Chocolate & Coffee Crumble, Coffee Gelee,
Chocolate Tuile

Pomegranate Maréngka

16

Meringue, Greek Yogurt Sorbet, Pomegranate Confit,
Raspberry Curd, Rosemary Whipped Ganache

Gelato Trio

14

Vanilla, Chocolate, Coffee

Sorbetto Trio

14

Raspberry, Passionfruit-Mango, Coconut

TO DRINK

DESSERT WINES

Moscatel Ordoñez, Spain	15
Malagousia Ktima, Greece	18
Tawny Port 10yrs, Portugal	18
Muscat Clos Santini, Corsica	19
Gewürztraminer Terminus, Italy	29

DIGESTIVI

Vecchio Amaro Del Capo	27
Paesani Serent	20
Scuppoz Amaretto	18

DESSERT COCKTAILS

Port Of Call	26
Ron Del Barrito 3 Star, Broadbent Tawny Port, Caffo Solera Grand Orange Liqueur, Giffard Creme De Cocoa, Demerara	
Espresso Martini Dolce	30
Zacapa No. 23, Paesani Liqueure Caffè, Licor 43, Fresh Espresso, Demerara, Maldon Salt	

COFFEE & TEA

Espresso Drinks	8
Affogato	17
Amaretto Gelato, Espresso	
Tea	9
Jasmine Special, Green, Black, English Breakfast	