

GRATA

To Share

Grilled Artichokes <i>Remoulade sauce, arugula</i>	15	Mini-Meatballs <i>Stewed tomatoes, poached egg, feta cheese, croutons</i>	10
Mediterranean eggplant spread <i>House bread, honey</i>	8	Prosciutto San Daniele <i>Pan con tomate</i>	14
Caponata crostini <i>Eggplant, olives, red pepper, raisins</i>	9	Daily Artisanal Cheeses <i>House-made seasonal marmalade, walnuts</i>	3 for 11
Tuscan white beans <i>Greek yogurt, socca</i>	8	Marinated Olives <i>Imported Spanish mix</i>	6

Salads

Chop Grata Salad <i>Cucumbers, tomatoes, scallions</i>	9
Organic Market Greens <i>All-spice honey-lemon dressing</i>	7
Raw Winter Root Vegetables <i>Beets, carrots, pistachio, lemon vinaigrette</i>	9
Fennel and Citrus <i>Shaved fennel, orange, pecorino, fennel pollen vinaigrette</i>	12

Appetizers

Charred Baby Octopus <i>Warm chickpea stew, fennel puree</i>	16
Fried Cauliflower Florets <i>Herb tahini, cherry tomatoes</i>	9
Grilled Free-Range Boneless Chicken Thigh <i>Winter squash, Israeli couscous</i>	12
Chicken Liver a la Plancha <i>Onion marmalade, roasted peppers, olives, brandy</i>	13

Soups

Lamb Minestrone <i>Chick peas, lentils, root vegetables</i>	8	Soup of the Day	8
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Pasta & Rice

* All our pasta dishes can be substituted with gluten-free pasta

Spaghetti a la Bolognese <i>Classic Bolognese sauce</i>	12/18	House-made Oxtail Pappardelle <i>Labane, parmigiano-reggiano</i>	14/20
House-made Cavatelli <i>Sun-dried tomatoes, basil</i>	12/18	Wild Mushroom Risotto <i>Hen-of-the-woods, mascarpone</i>	14/20

Fish & Sea

Spiced Grata Mussels <i>French fries, fines herbes</i>	18	Pan-Roasted Salmon <i>Sticky black rice, cavalo nero, lavender essence</i>	24
Red Snapper Fillet a la Plancha <i>Roasted new potatoes, cauliflower puree, salsa verde</i>	24	Grilled Whole Fish of the Day <i>Roasted beets, roasted cipollinis, lemon confit</i>	MP
Whole Grilled Trout <i>Choice of one side, lemon confit</i>	26	Bouillabaisse <i>Basmati rice, saffron aioli</i>	14/26

Meat & Poultry

Free-Range Chicken in Exotic Spices <i>Spanish green olives, couscous, Swiss chard</i>	21	Grilled Veal Chop <i>Whipped potatoes, Brussels sprouts, natural jus</i>	29
Ras El Hanut Braised Lamb <i>Dried figs, market carrots, quinoa, almonds</i>	26	Grilled Black Angus 12 oz. NY Strip <i>French fries, market greens</i>	29
Slow-Cooked Crispy Duck Leg <i>Creamy polenta, sherry wine and raisin sauce</i>	25		

Sides 7

Israeli couscous	Roasted beets	Basmati rice
French fries	Braised kale	Brussels sprouts

Executive Chef: Meny Vaknin