

MEZZA

SITTO'S GRAPE LEAVES — Lebanese seasoned ground beef - rice - grilled lemon - sea salt » vegetarian Grape leaves - Lebanese rice - grilled lemon - sea salt	12
FRIED ROMAN ARTICHOKES — rosemary aioli - sea salt	17
BACON WRAPPED MEDJOOŁ STUFFED DATES — halal beef bacon - gorgonzola cheese - date molasses - pomagranite mollasses	16
KIBBEH NAYEH — Lebanese spiced lamb tartare - bulgur - evoo - sea salt - onion - watermelon radish - pita	19
CALAMARI — breaded squid steaks ,sweet hot peppers, tomato aioli	19
GRILLED HALLOUMI — spinach - roasted tomato - red wine vinaigrette - crispy chickpeas - pita	17
ROMAN MUSSELS — white wine - garlic - red pepper flakes - grilled demi baguette	23
KAFTA EGG ROLLS — seasoned lamb - cucumber yogurt - mediterranean slaw	16
ROASTED WAGYU BONE MARROW — fried kale greens - dukkah - roasted garlic - za'atar oil - toast points	21

HUMMUS & SPREADS

SHORT RIB — caramelized onions - roasted tomatoes - beef jus - za'atar seasoned pita	17
LAMB RAGU — braised lamb - san marzano tomatoes - za'atar seasoned pita	17
CLASSIC — vegetable cruditéš - za'atar seasoned pita	11
SMOKED PAPRIKA BUTTER — caramelized onions - roasted chickpeas - za'atar seasoned pita	13
SPICY HUMMUS — marinated Hungarian hot peppers - Calabrese pepper oil - za'atar seasoned pita	11
SPICY FETA DIP — crispy -za'atar seasoned pita chips	13
LABNEH DIP — evoo- za'atar seasoned pita » Lebanese yogurt dip	11

SALADS & SOUPS

TOMATO BISQUE — roasted tomatoes - cream - toasted crostini	8	FRENCH ONION SOUP — caramelized onions - beef broth - croutons - cheese	9
VEGETABLE LENTIL SOUP — mirepoix - tomato - moroccan spices	8	ROMAINE WEDGE — romaine - halal beef bacon - gorgonzola - tomato - ranch - balsamic	12
SAUTÉED OCTOPUS SALAD — grape tomatoes - Persian cucumbers - red onion - parsley - chives - evoo - lemon juice - muhammara	18	GREEK SALAD — mixed greens - roasted tomato - chickpeas - feta - olives - beets - cucumber - red onion - white balsamic vinaigrette	17
TABOULI — Parsley - tomatoes - cucumbers - red onion - chick peas - quinoa - lemon juice - evoo	14	FATTOUSH SALAD — tomato - cucumber - bell pepper - red onion - parsley - mint - quinoa - lemon juice - olive oil - fried pita	14

PIZZA

MARGHERITA PIZZA — buffalo mozzarella - roasted Roma tomatoes - basil - San Marzano sauce	17
CHICKEN BANDIERA — pesto - parmesan cream sauce - red sauce - grilled chicken - roasted tomato - caramelized onion - mozzarella	18
SPICY ITALIAN — hot pepper - pepperoni - mushroom - Italian sausage - red sauce - mozzarella	18
SHORT RIB — red sauce - roasted tomatoes - caramelized onions - roasted potatoes - quark cheese - mozzarella	19
FALAFEL FLATBREAD — red onion - pickles - feta - cucumber yogurt sauce - roasted tomatoes	16
ROASTED DATE FLATBREAD — date spread - toasted almonds - feta - basil - balsamic glaze	16

PASTA

MUJADARA (BLACK LENTILS & RICE)	— black lentils - rice - cumin - fried onion - greek yogurt	22
LAMB RAGU	— braised lamb - san marzano tomatoes - moroccan spice - caramelized onions - pearl couscous	25
KAFTA RAVIOLI	— ground lamb - Lebanese spices - feta - onion - parsley - yogurt sauce - arrabbiata sauce - bread crumbs - Turkish coffee sea salt	28
WILD BOAR BOLOGNESE	— San Marzano tomato cream sauce - bucatini pasta - garlic - pecorino Romano	32
BUTTERNUT SQUASH RAVIOLI	— sherry cream sauce - roasted almonds - quark cheese	30
TENDERLOIN BEEF TIP GORGONZOLA PASTA	— shallots - white wine - cream - roasted garlic - Bucatini	32

FROM THE SEA

MEDITERRANEAN CRAB CAKE	— Mixed greens - tomato aioli	25
SUMAC SEARED AHI TUNA	— Roasted Tomato Puttanesca Sauce - Fried Kale - Couscous - Crispy Capers	38
SKUNA BAY SALMON	— seared salmon - sherry butter sauce - julienned vegetable sauté » try it blackened... Moroccan style way!	30
GRILLED OCTOPUS DIAVOLO	— spicy forbidden black rice - hungarian peppers - roasted tomatoes - caramelized onions - bell peppers	33
BAKED JUMBO GULF SHRIMP	— herb baked shrimp - fresh greens - red wine vinaigrette - roasted tomato	30
SUMAC & ZA'ATAR SKUNA BAY SALMON	— seasonal vegetables - roasted tomatoes - pomegranate molasses - za'atar oil	32
SEAFOOD CIOPPINO	— salmon - mussels - Baby Scallops - gulf shrimp - Calamari - tomato broth - red pepper flakes - ciabatta loaf - grilled lemon	29

HERD AND BIRD

BRAISED LAMB SHANK	— black venere rice - heirloom carrots - marsala demi glaze	46	KAFTA	— ground lamb - lebanese spices - onion - parsley - cucumber yogurt sauce - tabouli	28
TURKISH LAMB RACK	— parsnip puree - heirloom carrots - marsala demi glaze - turkish coffee sea salt	47	BEEF TENDERLOIN	— 6oz choice center cut filet - porcini mushroom butter - roasted mushroom - garlic greens - fingerling potatoes	48
ROASTED DUCK BREAST	— mediterranean vegetable slaw - pomegranate molasses - sumac	32	BRAISED SHORT RIB	— Celery root purée - Brussels sprouts - Fried Onions - Demi Glaze	34
GREEK CHICKEN	— roasted chicken legs - feta cream sauce - caramelized onions - risotto	28	MEDITERANEAN CHICKEN	— lightly breaded chicken - baby bell peppers - caramelized onion - wild mushrooms - artichoke - white wine garlic cream sauce - bucatini pasta	28

SHARED SIDES

FORBIDDEN BLACK RICE	— chick peas - moroccan spices	10	FINGERLING POTATOES	— rosemary - sea salt - extra virgin olive oil	9
SEASONAL VEGETABLES		9	PEARL COUSCOUS	— sautéed with seasonal vegetables	9
SEASONAL RISOTTO	— seasonally inspired	10	HEIRLOOM CARROTS	— herbed quark cheese - candied pistachios - local honey	11

Consuming raw or partially cooked meat or seafood can cause serious illness