

PATIO JAZZ DINNER

featuring
PHIL DENNY



SIGNATURE COCKTAIL

Jazzberry Bramble

\$15

Cherry Vodka • Chambord • Blackberry

STARTERS

BREAD BOARD \$12

House Made Focaccia, Traditional Tuscan Loaf, Basil Oil, Sundried Tomato Butter, Calabrian Chili Butter

FRIED CALAMARI \$20

Calamari, Romesco Sauce, Lemon Thyme Aioli, Charred Lemon

BRUSSEL SPROUTS VEG OR PORK BELLY \$12/\$17

Balsamic Glaze, Ricotta Salata, Pistachio

CAESAR SALAD \$6/\$12

Anchovy, Parmesan, Bread Crumb

CHOPPED SALAD \$7/\$14

Mixed Greens, Provolone, Fennel Salami, Chickpea, Olive, Pepperoncini, Chive, Red Wine Vinaigrette

MAINS

CHICKEN ALFREDO \$29

Chicken Breast, Pappardelle, Alfredo Sauce, Parmesan

POMODORO WITH MEATBALLS \$25

Bucatini, San Marzano Tomato, Calabrian Chili, Basil

RAGU \$25

Rigatoni, Pork, Pancetta, San Marzano Tomato, Ricotta

CHICKEN PARMESAN \$28

San Marzano Tomato, Buffalo Mozzarella, Parmesan Crisp, Basil Salad

ORA KING SALMON \$40

Herbed Risotto, Citrus, Smoked Mushroom, Calabrian Honey

AUSTRALIAN WAYGU FLAT IRON 8oz \$45

Cacio e Pepe Fries, Compound Butter, Lemon Thyme Aioli

DESSERT

TIRAMISU \$11

Espresso, Bellwether Farms Ricotta, Lady Fingers, Cocoa

WHIPPED MASCARPONE \$9

Chocolate, Hazelnut, Blackberry Frangelico Coulis