

STARTERS

HOUSE-MADE FOCACCIA 9

Rosemary, Olive Oil

MIXED OLIVES 8

Warm Marinated Olives

HUMMUS 16

Roasted Garlic, Ajvar, Pine Nuts, Naan

WHIPPED RICOTTA 16

Olive Peperonata, Za'atar, Naan

TO SHARE OR NOT TO SHARE?

OCTOPUS CARPACCIO 20

Fennel, Radish, Orange, Fried Capers, Lemon-Paprika Olive Oil

COCONUT SHRIMP 19

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

SEARED TUNA* 23

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

GRILLED OCTOPUS 31

Smoked Paprika Aioli, Roasted Potatoes, Fennel, Orange, Italian Salsa Verde

CHARCUTERIE 26

Chef's Choice, Seasonal Accoutrements, Mixed Nuts & Crostini

FIVE SPICED CHINESE STICKY RIBS 23

House-Made Pickled Cucumbers

HOUSE-MADE PASTA & FLATBREADS

TRUFFLE CACCIO E PEPE 22

Pecorino Romano, Black Truffle

CHICKEN & GNOCCHI 24

6oz Chicken Breast, Mirepoix, Chicken Demi-Glace

MAINS

SEA BASS 38

Summer Vegetable Risotto, Champagne Beurre Blanc, Fried Capers

RACK OF LAMB* 54

Four Bone Piñon Crusted New Zealand Rack Of Lamb, Vegetable & Pecorino Risotto, Whisky Glazed Carrots

OUR MENU IS THOUGHTFULLY CURATED FOR A SHARED DINING EXPERIENCE. DISHES WILL BE SERVED TO YOUR TABLE AS THEY ARE PREPARED.

SALADS

FENNEL & ORANGE SALAD 15

Kale, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

MEDITERRANEAN SALAD 14

Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

BURRATA 16

Heirloom Tomato, Basil, Balsamic Reduction, Arugula, Crostini

STEAK TARTARE* 37

Braveheart USDA Prime Angus Tenderloin, Capers, Onion, Parsley, Cornichons, Quail Egg

DTR BURGER* 23

Braveheart USDA Prime Black Angus, Grilled Onions, Heirloom Tomato, White Cheddar, Bib Lettuce, Truffle Aioli, Brioche Bun, Fries

LAMB MEATBALLS 20

Preserved Lemon Labneh, Pickled Shallot, Parsley, Mint, Dukkah, Naan

HARISSA ROASTED CARROTS 15

Honey Tahini Labneh, Pine Nuts, Mint

TRUFFLE FRIES* 16

Herbs, Parmesan, Truffle Salt, Truffle Oil

PAN ROASTED BRUSSELS 15

Sweet and Spicy Balsamic, Apricot Preserves, Roasted Pecans, Chives

VEG OUT FLATBREAD 18

Whipped Ricotta, Zucchini, Squash, Cherry Tomatoes, Arugula, Pecorino Romano

SPICED LAMB AND FETA FLATBREAD 19

Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo

BRAVEHEART USDA PRIME BLACK ANGUS FILET (10oz)* 60

Roasted Garlic Mashed Potatoes, Grilled Zucchini & Squash



*Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies.

Parties of 6 or more will have an automatic 20% gratuity added.