

SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 8.75

smoked mozzarella butter poached lobster | 4

CRISPY BRUSSELS SPROUTS | 10.50 toasted hazelnuts, golden raisins, jalapeño, honey (GF)

POM & SPROUT CAESAR SALAD | 9.50

shaved brussels sprouts, fresh pomegranates, parmesan cheese, garlic croutons, roasted garlic caesar dressing

ROASTED ARTICHOKE | 11 white balsamic tartar sauce (GF)

SPICY ROASTED CAULIFLOWER | 8 cumin spiced cauliflower, greek yogurt chimichurri (GF)

CALAMARI FRITTI | 11 cilantro, lime sriracha

POMMES FRITES | 6 garlic aioli, white balsamic-tartar & ketchup truffle parmesan | 2 (GF)

KOREAN SWEET POTATO STEAK FRIES | 6 ketchup, chipotle aioli (GF)

ALBACORE TUNA POKE | 13.50

avocado mousse, mango, scallions, soy-ginger dressing, toasted sesame seeds, roasted poblano peppers, radish, macadamia nuts, crispy lotus root

CHICKEN TORTILLA SOUP | 8.50 (GF)

tomato, chipotle, jalapeño, corn, cilantro, red bell peppers, crème fraîche, avocado, tortilla strips

THAI CHICKEN CUPS | 10 (GF)

minced mary's organic chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

SOUP OF THE DAY changes daily

ROASTED GOLDEN BEET SALAD | 10.75 (GF)

organic baby spinach, shaved red onion, herb goat cheese, toasted walnuts, shallot vinaigrette

PAPAYA BARBECUE 'KOBE' MEATBALLS | 8.75

wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

SALADS

ROASTED VEGETABLE & QUINOA | 14 (GF) organic mixed greens, red quinoa, fennel, carrots, red bell peppers, red onions, zucchini, tomatoes, grilled lemon, honey mustard dressing

grilled mary's chicken breast | 7 black tiger shrimp | 7 pan roasted salmon | 9 chicken breast paillard style | 9

CHOPPED SABROSA | 14 (GF) romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, bell pepper, corn tortilla strips, cilantro, red onions, avocado, honey-jalapeño vinaigrette

grilled mary's chicken breast | 7 black tiger shrimp | 7 pan roasted salmon | 9 chicken breast paillard style | 9

BLACKENED SALMON | 21 (GF) natural salmon, organic mixed greens, fresh herbs, slow roasted tomatoes, capers, herb goat cheese, roasted shallot vinaigrette

PASTAS substitute brown rice pasta | 2

'KOBE' BEEF MEATBALLS PASTA | 20

wagyu american beef, golden raisins, caramelized onions, white truffle cheese fondue, pomodoro sauce, linguine, pine nuts, parmigiano, pecorino romano

RIGATONI BOLOGNESE | 18

slow cooked rich red meat sauce, parmigiano, pecorino romano

PANCETTA & ASPARAGUS RIGATONI | 17.75

crispy pancetta, sugar snap peas, asparagus, fresh basil, roasted garlic cream sauce, pecorino romano
grilled mary's chicken breast | 7 black tiger shrimp | 7 pan roasted salmon | 9 chicken breast paillard style | 9

ALMOND & GRAPE TOMATO PASTA | 14 ^{GF}

brown rice penne pasta, grape tomato almond pesto, fresh basil, garlic E.V.O.O. parmigiano, pecorino romano
grilled mary's chicken breast | 7 black tiger shrimp | 7 pan roasted salmon | 9 chicken breast paillard style | 9

SEAFOOD LINGUINE | 22 natural salmon, shrimp, calamari, spicy pomodoro sauce, bechamel

RAVIOLI changes daily

PIZZAS choice of crust size: pizzezza - 8" rectangle | regular - 10" round

GRAPE TOMATO BASIL **PIZZETTA:** 9 | **REGULAR:** 14

garlic sautéed grape tomato, fresh basil, pizza sauce

APPLE & CAMELIZED ONION **PIZZETTA:** 9 | **REGULAR:** 14

gorgonzola cheese, honey, caramelized onion

CRISPY CHICKEN **REGULAR:** 16

breaded all natural mary's chicken breast, caramelized onions, organic arugula & red onion salad

POTATO & ROSEMARY **PIZZETTA:** 11.50 | **REGULAR:** 14

thinly sliced potato, fresh rosemary, red onion, E.V.O.O., fresh garlic

WILD MUSHROOM **PIZZETTA:** 9.75 | **REGULAR:** 15

white truffle cream sauce & fresh thyme

"KOBE" MEATBALLS **REGULAR:** 16

american wagyu beef, roasted red pepper, caramelized onions, mushrooms, pizza sauce

BLT **PIZZETTA:** 11.75 | **REGULAR:** 16

applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

BURRATA & ROASTED VEGETABLE **PIZZETTA:** 9.25 | **REGULAR:** 15

carrots, red pepper, red onion, zucchini, fennel, cream sauce, parmigiano-pecorino cheese, organic arugula

SMOKED SALMON PIZZA **REGULAR:** 16

fingerling potatoes, red onion, dill, creme fraiche, garlic, E.V.O.O., lemon zest

^{GF} gluten free

*While we offer gluten menu options we are not a gluten free environment, cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

*eating raw or uncooked animal product may increase your risk of food borne illness especially if you have a medical condition. *bread is served on request

MAIN COURSES

CRISPY PARMESAN CHICKEN PAILLARD | 21

mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST | 21

mary's organic chicken breast, cauliflower, fingerling potato, black kale, chicken jus, toasted ciabatta

KABOCHA SQUASH RISOTTO | 18 ^{GF}

dried cranberries, wild mushroom, shaved parmesan

mary's chicken breast | 7 black tiger shrimp | 7 pan roasted natural salmon | 9 chicken breast pailard style | 9

GRILLED FRESH SALMON | 24 ^{GF}

garlic sautéed spaghetti squash, tomatillo fresca, chipotle-tomato chutney

CARAMELIZED CUMIN SPICED PORK CHOP | 24

brined 10 oz bone in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

"KOBE" BEEF BURGER 8oz. | 15.75

wagyu american beef, onion jam, organic arugula, oven roasted tomato, toasted brioche bun, pommes frites or organic mixed greens

add gorgonzola, aged white cheddar, or goat cheese | 2 sautéed cremini mushrooms | 2 applewood smoked bacon | 2

HERB GRILLED HANGER STEAK 8oz. | 29 ^{GF}

truffle cream polenta, caramelized brussels sprouts, cracked black pepper red wine sauce

FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 8.75

add butter poached lobster | 4

MARKET VEGETABLES | 6 ^{GF}

GARLIC SAUTÉED SPINACH | 6 ^{GF}

ROASTED GARLIC POTATO PURÉE | 6 ^{GF}

GRILLED ASPARAGUS | 7 ^{GF}

POMMES FRITES | 6 ^{GF}

add truffle parmesan | 2

KOREAN SWEET POTATO STEAK FRIES | 6 ^{GF}

SPAGHETTI SQUASH | 7 ^{GF}

PRIX FIXE MENU

2 COURSES \$24 | 3 COURSES \$29 | GLASS OF HOUSE WINE \$7

STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

ROASTED BEET SALAD

organic baby spinach, shaved red onion, toasted walnuts, herbed goat cheese, roasted shallot vinaigrette

CHICKEN TORTILLA SOUP

tomato, chipotle, jalapeño, corn, cilantro, red bell peppers, avocado, crème fraîche, tortilla strips

MAIN COURSES

'KOBE' BEEF MEATBALLS PASTA

american wagyu beef, pine nuts, golden raisins, linguine, white truffle cheese fondue, pomodoro sauce, caramelized onions, parmigiano, pecorino romano

CRISPY PARMESAN CHICKEN PAILLARD

mary's chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

ROASTED VEGETABLE SHRIMP SALAD (GF)

organic mixed greens, red quinoa, fennel, carrots, red bell pepper, red onion, zucchini, tomatoes, grilled lemon, honey mustard dressing

ALMOND & GRAPE TOMATO SHRIMP PASTA (GF)

brown rice penne pasta, grape tomato almond pesto, fresh basil, sautéed garlic, E.V.O.O. parmigiano, pecorino romano

DESSERTS

KEY LIME PIE

graham cracker crust, lime zest, chantilly cream

CHOCOLATE BRIOCHE BREAD PUDDING

crème anglaise, vanilla bean gelato

GELATOS OR SORBETS (GF)

ask server for selection

(GF) gluten free

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*eating raw or uncooked animal product may increase your risk of food borne illness especially if you have a medical condition.

*18% gratuity charged for parties of 6 | 20% gratuity charged for 8 or larger *Outside dessert fee subject to \$3 charge

* due to Los Angeles water conservation ordinance tap water will only be served and refilled by request