

## THE PRESS

### TAPAS 1 FOR \$4 3 FOR \$10

GOAT CHEESE STUFFED PIQUILLO PEPPERS  
MARINATED OLIVES  
FRIED MEATBALLS, GARLIC YOGURT SAUCE  
CELERY, DATES, ALMONDS & BLUE CHEESE

ROASTED GARLIC & PARMESAN ARANCINI  
BACON & CARAMELIZED ONION CROSTINI  
PATATAS BRAVAS  
ROASTED BEETS, GOAT CHEESE

### APPETIZER

CELERY ROOT SOUP, CRISPY BACON, APPLE, CHIVES \$8  
MIXED GREENS, FENNEL, ALMOND, JACK CHEESE, LEMON VINAIGRETTE \$10  
ENDIVE, WATERCRESS, PEAR, DRIED FIG, BLUE CHEESE VINAIGRETTE \$11  
BUTTERNUT SQUASH RAVIOLI, SAGE BROWN BUTTER SAUCE \$11  
GRILLED CALAMARI WITH WHITE BEAN, LEEK & ARUGULA SALAD \$11  
POTATO GNOCCHI, PROSCIUTTO, PARMESAN CREAM SAUCE, FRIED BRUSSELS \$11  
STEAMED MUSSELS, WHITE WINE, BUTTER, HERBS, GARLIC, SHALLOT \$11

### ENTREES

LINGUINE WITH CLAMS, GARLIC WHITE WINE BUTTER SAUCE \$20  
LASAGNA ALLA BOLOGNESE, MOZZARELLA, PARMESAN BECHAMEL \$21  
GRILLED LAMB CHOPS, MUSHROOMS, CRUSHED POTATO, GARLIC, HERBS \* \$29  
BRAISED BEEF SHORT RIB, CREAMY POLENTA, RED WINE SAUCE \$25  
GRILLED HANGER STEAK, POTATO GRATIN, BORDELAISE \$28  
SEA BASS, BUTTERNUT SQUASH RISOTTO, PRESERVED LEMON \$25  
CHICKEN MILANESE, LEMON CAPER BUTTER SAUCE, SAUTÉED SPINACH & KALE \$21

HOUSE BAKED FOCACCIA WITH EXTRA VIRGIN OLIVE OIL \$1  
AGED BALSAMIC \$1

*\*MAY BE SERVED UNDERCOOKED.*

*CONSUMING UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*