

VESPER LOUNGE

Italian-Inspired Small Plates

OYSTERS

Island Creek - half dozen 24

Mignonette, Horseradish, Hot Sauce

PICCOLI MORSI

small bites to begin

Regiis Ova Caviar Olives 29

Castelvetro, Crème Fraîche, Chive

Insalata 15

Local Mixed Greens, Plum Vinaigrette, Walnuts,
Walnut Purée, Gruyère, Sourdough Chip

Hamachi Crudo 23

Cold Smoked, Escabeche, Carrot,
Onion, Celery, Rice Chip

Carpaccio 19

Filet, Crème Fraîche Purée, Black Garlic
Condiment, Olio Verde, Olives, Pickled Onion
Pedal, Focaccia Pain Perdu

Deviled Eggs 13

'Nduja Egg Mousse, Culatello, Microgreen Salad,
'Nduja Crema

SALUMI & FORMAGGI

from the cutting board, meant to be shared

Cheese Board 26

Three Cheese Chef Selection, Pastry,
Accoutrements

Incontro Cured Salumi 29

Three Cured Meat Chef Selection, Pastry,
Accoutrements

A&O Charcuterie Board 42

Chef Selected Meats & Cheeses, Focaccia, Rosemary
Sourdough, Apricot Mostarda, Pickled Garden Veg

COTTO

warm dishes

Velouté 17

Butternut Squash, Brown Butter Pumpkin Seeds,
Fried Sage, Mangalitsa Lardons

Risotto 18

Ricotta Chicken Risotto, Parmesan Espuma,
Parmesan Chip, Olio Verde

Gnocchi 20

Local Wild Mushrooms, Porcini Espuma, Gruyère,
Basil, Crispy Shallot, Panko

DOLCE

sweet bites to finish

Flourless Chocolate Torte 12

Whipped Vanilla Crème Fraîche, Peaches, Peach
Purée

Gelato / Sorbetto 9

Vanilla Bean, Chocolate, Pomegranate

Please let your server know of any allergies or special dietary needs.

Consuming raw or undercooked food may increase your risk of foodborne illness.

COCKTAILS - \$15

Vesper Martini

tanqueray, ketel one, cocchi americano

Paper Plane

woodford bourbon, aperol, amaro nonino,
lemon

Aviation

bombay sapphire, luxardo liqueur,
crème de violette, lemon

Black Manhattan

woodford rye, amaro averna, angostura,
orange bitters

Golden Negroni

bombay dry, lillet blanc, aperol

Sarti Spritz

sarti rosa, prosecco, soda

Reposado Espresso Martini

la gritona, espresso, mr. black coffee liqueur