

NOIDUE Carne

Antipasti

Raw Shaved Cauliflower 21
apple cider • medjool dates • silan • pinenuts

Roman Style Baby Artichokes 26
caper aioli • lemon • sea salt

Seasonal Risotto Balls 24
porcini mushroom • truffle aioli

Shishito Peppers 14
sun-ripened • tomato • salt

Atlantic Cod Cigars 18
garlicky yukon gold potatoes • lemon caper aioli

Tuna Tartare 26
soy ginger • crispy wonton • radish
avocado • sesame oil
citrus honey dressing

Salmon Carpaccio 21
pistachio • orange • fennel
micro basil • pomegranate seeds
citrus dressing

MAZZETTO

7 each 18 three 26 six

HUMMUS

chickpeas • tahina • paprika oil

ROMESCO

roasted red pepper & tomato • toasted almonds

ZA'ATAR SPICED BEET

vegan labane • silan • red chili

RAW SHAVED CARROT

orange • mint • golden raisin • pistacchio

TAHINA

lemon • garlic • roasted sesame seeds

MARINATED MEDITERRANEAN OLIVES

fennel seeds • orange peel • thyme seeds

GREEN SCHUG

spicy • garlic • lemon

MOROCCAN FRENA PITA

extra-virgin olive oil

Paste 29

Roasted Eggplant Mezzo Rigatoni
pepper caponata capers • golden raisins
fresh oregano

Broccoli-Basil Pesto Cavatelli
house-made pasta • toasted almonds
sun-dried tomatoes

Spaghetti with Fresh Yellow Tomato Sauce
basil • garlic • baby arugula

Pesce

Sesame Crusted Blue Fin Tuna 52
avocado puree • lime dressing
tomato salsa cruda

White Wine & Tomato Sole Francese 46
lemon basil vermicelli pasta

Whole Roasted Branzino 46
raw shaved carrot slaw

Chilean Sea Bass al Cartoccio 52
Israeli couscous • saffron • heirloom tomatoes
kalamata • basil • scallion

Pan Roasted Salmon 44
cauliflower gnocchi • romesco sauce
toasted almonds

Salmon Burger 29
sesame-challah bun • fries
zucchini pickles • garlic aioli

Contorni

Hand Cut Skin-On French Fries 13

Spicy Paprika Smoky Fries 15

Yukon Gold Mashed Potatoes 13

Herb Roasted Wild Mushrooms 18

Broccolini, Garlic & Cherry Tomato 15