DINNER

NIC + JUNIOR'S

WINTER 2025

Antipasti

SOURDOUGH FOCACCIA
served with olive oil, saba, herbs 14

PÃO DE QUEIJO
scamorza, garlic chive, cultured butter 16
(baked to order - please allow 20 min)

BREAD PAIRINGS:

- *24-Month Aged Prosciutto* 12
- *N'duja* 8
- *Buffalo Mozzarella* 7
- *Black Truffle Butter* 15
- *Whipped Ricotta* 7

OYSTERS*
smoked mignonette, lemon oil 24 / 48

STEAMED SNOW CRAB CLAWS
drawn garlic butter, chili flakes 34

BRAZILIAN CHEESE STICKS
arrabbiata sauce, pecorino, oregano 18

BLUEFIN TUNA
biquinho, hearts of palm, golden sesame 22

GEM LETTUCES
salsa verde, ricotta salata, garlic herb breadcrumbs 16

CHIOGGIA BEETS
stracciatella, toasted almonds, balsamic vinaigrette 17

POLENTA
mushroom ragu, braised kale, parmigiano 21

WAGYU & PROSCIUTTO SKEWERS
chimichurri aioli, lime 23

Handmade Pasta

RICOTTA GNOCCHI
cured tomato, ricotta salata, basil 27

RIGATONI
pork bolognese, parmigiano, oregano 28

SPAGHETTI
rock shrimp, n'duja, garlic breadcrumbs 33

RAVIOLI
kabocha squash, brown butter, sage, pepitas 28

ROTOLO
braised beef ragu, sundried tomato, fontina 32

TAJARIN
pecorino brodo, cultured butter, perigord truffle 35

Mains

BLACK COD
risotto, coconut + shellfish broth, cilantro 46

PIRI PIRI HALF CHICKEN
malagueta relish, chicken jus, yuca 36

SAKURA PORK COLLAR
maitake mushroom marsala, rosemary, roasted garlic 43

SHORT RIB
heirloom black beans, bacon farofa, guandilla chimichurri 55

8OZ ROSEWOOD WAGYU PICANHA
crispy potato, pickled shallot, bordelaise 65

BURGER*
limited availability
gruyère, shallot jam, maitake aioli aged cachaça au poivre, yuca fries 24

*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness