

THE PEMBROKE

DINNER

STARTERS

- Levain Bread (A)(D)(V) | 10
Chives, Salt, Irish Butter
- Silver Queen Corn Soup (A)(D)(V)(SB) | 16
Chilled Corn Soup, Whipped Creme Fraiche, Basil
- Burrata (A)(D) | 25
Moon Melon, Prosciutto Di Parma, Arugula, Italian Vinaigrette
- Tuna Crudo* (A) | 26
Herb Bouillon, Olivada, Calabrian Chili Oil
- Beef Tartare* (A)(D)(E) | 27
Wagyu Picanha, Calabrian Chili Oil, Cured Egg, Parmesan Cheese
- Grilled Octopus (A) | 29
Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil
- Fritto Misto Di Mare (A)(D)(S) | 28
Prawns, Calamari, Pickled Vegetables, Spicy Aioli

FRESH SALADS

- Tomato Salad (A)(F) | 20
Heirloom Tomatoes, Basil, Parmesan Breadcrumbs, Fresno Chili Vinaigrette, Colatura
- Kale Caesar (A)(D)(E)(F) | 20
Tuscan Kale, Shaved Fennel, Radishes, Sourdough Croutons, Parmesan

HOMEMADE PASTAS

- Lamb Bolognese (A)(D)(E) | 34
Rigatoni, Sheep Milk Ricotta, Sherry Vinaigrette, Parmesan
- Vodka Pasta (A)(D)(E)(V) | 26
Conchiglie, Sheep's Milk Ricotta, Parmesan, Basil
- Pesto Genovese (A)(D)(E)(T)(V) | 26
Trofie, Burrata, Toasted Pine Nuts, Parmesan
- Autumn Olive Sausage and Broccolini (A)(D)(E) | 32
Zucca, Cipollini Onions, Parmesan Brodo, Calabrian Chili

ENTRÉES

- Aged Branzino (A)(D) | 45
Escarole, Tomato Vinaigrette, Arugula, Parmesan
- Green Circle Chicken (A)(D) | 40
Fennel Salt, Fried Rosemary, Confit Garlic, Salmoriglio
- Autumn Olive Pork Chop (A)(D) | 50
Nduja Butter Sauce, Cipollini Onions
- Demkota Heritage Filet (A)(D) | 55
Prime Filet, Savory Steak Sauce, Porcini Butter, Escarole, Jimmy Nardello Pepper
- Bone In Braised Short Rib (A)| 85
Chilli, Crispy Potato, Fried Rosmary, Preserved Tomato, Bone Marrow Crust

SIDES

- Grilled Asparagus (A)(D)(T)(V)| 14
Vinaigrette, Robiola Cheese, Pea Leaves, Pistachio Pesto
- Grilled Mushrooms (A)(D)(GF)(V)| 14
Mushroom SOTTO, Ricotta, Porcini Mushroom Vinaigrette, Herbs
- Sprouting Cauliflower (A)(D)(F)(GF)| 14
Toasted Almonds, Mint, Fresno-Chile Vinaigrette, Bagna Cauda
- Fries | Salt/Seasoned/ Sweet Potato | 10 Truffle | 15

*Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.
An automatic service charge of 20% is applied to parties of six or more.

A – Allium D - Dairy E - Egg F - Fish S - Shellfish SB - Soy T - Tree Nut
GF - Gluten Free V - Vegetarian VG - Vegan