

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)(GF) | 40

Fennel Salt, Fried Rosemary, Confit Garlic, Salmoriglio

Autumn Olive Pork Chop (A)(D)(GF) | 50

Nduja Butter Sauce, Cipollini Onions

Heritage Hanger Steak (A)(D)(GF) | 55

Savory Steak Sauce, Porcini Butter, Escarole, Jimmy Nardello Pepper

Bone In Braised Short Rib (A) | 85

Bone Marrow Crust, Escarole, Savory Steak Sauce, Chives

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