

si
si

raw & chilled

spicy tuna tartare ~ smoked avocado~za'atar potato chips 26

hamachi ~ ponzu~ginger oil~smoked salt 27

scallop ~ blood orange~cara cara orange~taggascia olive~spiced almond~chili 27

market greens

lobster "cobb" salad ~ harissa yogurt "ranch"~fresh dill~fennel~tomato~avocado~sumac~6 minute egg 42

little gem lettuces ~ pullman croutons~pecorino dressing~brioche crumbs~cracked pepper 25

heirloom roasted carrots ~ sunflower and pumpkin seed pesto~cardamon honey~whipped goat cheese 24

si si greek ~ heirloom tomato~cucumbers~taggascia olives~red onion~barrel aged feta~oregano 26

pasta

spaghetti vongole ~ manila clams~preserved lemon~parsley~garlic breadcrumbs 37

quadrotti ~ spring peas~robiola~lardo~mint 35

spicy rigatoni ~ calabrian chili~tomato~'vodka' sauce 33 add lobster 16

green paccheri ~ braised oxtail~sorrel~charred scallion~salsa verde 36

shareables

crispy olives ~ pork sausage~feta~oregano~charred lemon 20

mezze ~ tzatziki~chickpea hummus~baba ganoush~grilled seasonal vegetables 40

charred octopus ~ burnt eggplant yogurt~crispy artichoke~paprika vinaigrette 26

seafood fritto misto ~ calamari~shrimp~vegetables~herbs~spicy tomato sauce~tzatziki 25 / vegetable option 19

black garlic smoked lamb ribs ~ charmolal~pickled vegetables 25

za'atar roasted cauliflower ~ herb tahini vinaigrette~whipped goat cheese~sesame 23

crispy duck & melon ~ confit duck~petite greens~pomegranate~hazelnut~vanilla ginger vinaigrette 28

entrees

lamb burger ~ smoked feta~pickled onion~harissa aioli~si si french fries 30

day boat scallops ~ warm leek vinaigrette~tricolor cauliflower~caramelized shallots~bottarga breadcrumbs 44

olive oil poached halibut ~ wheatberry tabouleh~asparagus~cumin tahini vinaigrette~charred lemon 48

grilled heritage chicken ~ saffron yogurt marinade~seasonal vegetables~white harissa 38

14 oz in ny strip ~ bonemarrow maitre d butter~panzanella 58

large format

serves 2 - 3 ppl

si si paella ~ spicy lamb sausage~shrimp~calamari~lobster~mussels~manila clams~casteltrevano olives~sofrito mp
*arrives when ready

whole roasted branzino ~ stuffed with wild mushrooms~spinach~olives~chili garlic olive oil 120

tomahawk chop ~ 30 day dry- aged 36 oz 140

sides

daily chef selection