

LIONESS

happy hour • sun-thurs • 4-5pm
50% off oysters and lioness martinis

marinated olives, spices, citrus peel - 8

24-month parmesan, saba - 12

fancy anchovies, cultured butter, olive oil, ciabatta - 15

black cod mousse, ikura, pecorino crackers - 26⁺

scallop crudo, peaches, tarragon, olive oil, black pepper - 28⁺

hama hama oysters, olive oil, black pepper - 36⁺

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chicken liver pâté, saba, pickled shallots, fennel pollen, ciabatta - 22

burrata, heirloom tomato, basil, saba, olive oil, black pepper - 24

gem lettuces, hazelnut-anchovy vinaigrette, ricotta salata - 20

24-month san danielle prosciutto, monti iblea olive oil, black pepper - 25

mortadella di chiara, pistachios - 20

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cavatelli, sungold tomato, corn, basil, ricotta - 33

two sheet lasagna, pork ragu, bechemel, grana padano - 36

steamed clams, saffron, rainbow chard, salsa verde, crispy prosciutto - 32

beef and pork meatball, arrabiata sauce, pecorino - 24

pork garlic sausage, salsa verde, calabrian chili crisp - 24

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jimmy nardello peppers, bagna cauda, cracked black pepper - 16

white corn polenta, piave vecchio, calabrian chili crisp - 15

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dark chocolate cake, soft espresso mascarpone whipped cream - 18

vanilla bean panna cotta, local figs, olive oil, black pepper - 17

*consuming raw or undercooked foods may increase your risk of foodborne illness.

A 6% service charge will be added to all checks in support of wages and benefits, and rising business costs. No portion of this service charge will be distributed as a tip or gratuity to any employee, and will be retained 100% by the business.