

Emmaline

Dinner

raw bar

- EAST COAST OYSTERS* fresh-shucked, champagne mignonette, horseradish, cocktail sauce 18
SCALLOP CRUDO* passion fruit habanero dressing, prosecco-watermelon sorbetto 17
TUNA TARTARE* avocado mousse, orange ponzu, puffed black rice, crispy parsnip 16
CRUDO di PESCE BIANCO* red snapper, grilled pineapple, orange, apple, serrano, lime, cucumber 18
CITRUS SALMON* house-cured, lemon, crispy capers, crème fraiche, lavash 14
CAVIAR CICCETTI* chilled soubise cream, fresh cut chives, brioche crisp 18
single estate rye belvedere vodka pairing 21

meat & cheese

prosciutto, bresaola, hot coppa, saint-andré, gorgonzola dolce,
manchego seasonal jam, blackberry mostarda, seasonal fruits, marcona almonds

24

starters

- DEVILED EGGS black truffle, frico, crispy prosciutto 10
MISO EGGPLANT nori, sesame, bonito flakes 9
OYSTERS & PEARLS* bruléed east coast oysters, black garlic, la tur-fontina sauce, orange pearls 12
FONTINA FONDUE seasonal complements 15
ASPARAGUS & PROSCIUTTO* poached egg, shaved parmigiano, vinaigrette 16
CALAMARI FRITTI arugula, chickpea, castelvetrano olives, arrabbiata, lemon aioli 15
MUSSELS lemon-caper butter, blistered tomatoes, soppressata, country bread 16

soup & salad

- ITALIAN WEDDING SOUP israeli cous cous, chicken polpette, chives, carrots, parmigiano 12
ENGLISH PEA SOUP tarragon, leek, granny smith apple salad, lavash 11
BURRATA lemon-pistachio pesto, caponata, cherry tomato, balsamic, grilled country bread 16
STRAWBERRY GOAT CHEESE arugula, farro, baby caprino, crispy parsnip, radish, candied almond, poppy seed 16
BABY RED CAESAR petite red romaine, crispy pancetta affumicata, dea verde, cherry tomatoes, house crouton, parmigiano 11
ROASTED BEETS orange-raspberry dressing, goat cheese mousse, blackberries, pistachio pesto, toasted almonds, frisée 14
SEARED TUNA SALAD* yellowfin, watermelon, arugula, cucumber, red & white balsamic 23

pizza & pasta

- HOUSE PIZZA cherry pomodoro, artichokes, prosciutto, kalamata, smoked mozzarella 14
THE SOUTH PIZZA calabrese salami, italian sausage, fresh mozzarella, jalapeños, rosemary honey 16
PIZZA BIANCA pancetta affumicata, fontina sauce, stracciatella, onion, truffle oil, honey 15
LINGUINI ZUCCHINE e GAMBERETTI woodfired shrimp, cherry tomato, garlic, lemon-pistachio pesto 19
FONTINA-RICOTTA AGNOLOTTI roasted wild mushrooms, thyme, cremini mushroom sauce, parmigiano 24
CACIO e PEPE fresh linguini, cracked black peppercorns, pecorino romano 18 add tableside shaved seasonal truffles MP
LAMB PAPPARDELLE overnight ragu, caponata, herbed ricotta, bread crumbs 24
RADIATORE BOLOGNESE fresh whole wheat pasta, veal-pork sugo, walnuts, parmigiano 22

woodfired grill

- SALMON 28
warm farro salad, roasted market vegetables, lemon-dill beurre blanc
BRANZINO 35
butterflied whole fish, oregano pesto, caponata, israeli cous cous, vegetable salad
PORK CHOP 34
double-cut cheshire chop, market vegetable mista, blackberry mostarda
FILET & FRIES 45
charred beef prime tenderloin, oregano pesto, chef's fries
VEAL CHOP 42
green peppercorn demi-glace, market greens, polenta fries with herbed crème fraiche
LAMB CHOPS 38
black lentil-jasmine-black rice medley, market vegetable mista, greek yogurt mint sauce

Emmaline's favorites

- SEARED FRESH SEA SCALLOPS fennel, citrus, crispy forbidden rice, jamon serrano vinaigrette 32
POACHED CHILEAN SEA BASS pinot bianco, italian herbs, littleneck clams, 'nduja, rapini, coriander vinegar 40
PAN SEARED GULF SNAPPER smoked tomato sauce, black garlic new potato, olive tapenade vinaigrette 36
ROASTED HALF CHICKEN rosemary-paprika butter, chicken jus, potato purée, haricots verts, wild mushrooms 29
STUFFED PEPPERS ancient grains, caponata, smoked yellow tomato sauce, almond garlic cream, toasted pine nuts 24
OUR BURGER angus beef house blend, lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, poppy seed bun, chef's fries 17

sides

- chef's fries, polenta fries, asparagus, sautéed rapini, couscous, market vegetable mista, crispy forbidden rice
8 each

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a gratuity of 18% may be added for your convenience.