

Emmaline

Lunch

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

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, arrabiata, lemon-garlic aioli 15

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 wood-grilled chicken, petite red romaine, crispy pancetta affumicata, dea verde, cherry tomatoes, house crouton, parmigiano 18
ROASTED BEETS orange-raspberry dressing, goat cheese mousse, blackberries, pistachio pesto, toasted almonds, frisée 14
SALMON GRAVLAX SALAD* mango, cucumber, granny smith apple, yogurt, arugula, dill, orange dressing 17
SEARED TUNA SALAD* yellowfin, watermelon, arugula, cucumber, red & white balsamic 23

pizza & pasta

- HOUSE PIZZA cherry pomodoro, artichokes, prosciutto, kalamata, smoked mozzarella 14
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
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

sandwiches

- GRILLED CHEESE toasted sourdough, white cheddar, taleggio, aged cheddar, smoked mozzarella, tomato-basil soup dip 15
CHICKEN BRIE CROISSANT woodfired chicken breast, double cream brie, lavender honey, granny smith apple, arugula, baby spinach, basil, field greens salad 16
OUR BURGER angus beef house blend, lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, poppy seed bun, chef's fries 17
THE SAMMY lean and thin wood-seared steak, fresh horseradish cream, smoked aged provolone, rosemary focaccia, chef's fries 18

Emmaline's favorites

- SEARED FRESH SEA SCALLOPS fennel, citrus, crispy forbidden rice, jamon serrano vinaigrette 32
SIMPLY GRILLED SALMON warm farro salad, roasted seasonal vegetables, lemon-dill beurre blanc 28
POACHED CHILEAN SEA BASS pinot bianco, italian herbs, littleneck clams, 'nduja, rapini, coriander vinegar 40
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
FRITATTA AMERICANA pancetta, mozzarella, asparagus, pomodoro, mushrooms, chef's fries 16
STEAK FRITTI charred grass-fed hanger steak, oregano pesto, chef's fries 28

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.