

Insalata's

Celebrating 25 years

dinner

tapas, mezze, and piccolo

house baked focaccia

whipped feta, za'atar 6

hummus

"green goo," sumac, pine nuts, warm pita 8
add calabrian chiles 2

baba ganoush

smokey eggplant, tahini, grated tomato, chili urfa, cilantro 9

mezze plate

falafel with tahini, hummus, smokey chickpeas, olives, cucumber, fennel and quinoa salad, sumac onions, za'atar pita 20

kanpachi crudo

yellowtail jack, golden tomato gazpacho, summer melon, tomato confit, radish, cucumber, basil, makrut lime leaf crunch* 16

mussels acqua pazza

mediterranean mussels, vadouvan curry, cherry tomato, tomatillo verde, saffron, white wine, herbs, toasted focaccia 15

delicata squash

roasted squash, shishito peppers, lemon yogurt, chili urfa, almond cumin dukkah, herbs 12

eggplant fries

crispy eggplant, mint cilantro chutney 10

moroccan lamb kefta

lamb meatballs in spicy tomato shakshuka, manouri cheese, pickled chilies, grilled flatbread 13

marinated olives 5

anchovy stuffed spanish olives 5

greens and things

tomato salad

smith farms heirloom tomatoes, black mission figs, buffalo mozzarella, persian cucumbers, pickled peppers, avocado, sherry pomegranate vinaigrette 14

syrian fattoush salad

romaine lettuce, toasted pita, feta cheese, onions, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette 13

mista

organic lettuces, prosciutto, pickled red onions, grana padano cheese, pine nuts, radish, balsamic vinaigrette 12

today's seasonally inspired soup 9

pasta and grains

casareccia

yellow tomato sauce, chanterelle mushrooms, rendered pancetta, summer corn, fresh basil, parmesano reggiano 23

pappardelle

red pepper tomato sauce, duck leg confit, jimmy nardello peppers, broccolini, marjoram, calabrian chilies, pecorino 24

middle eastern inspired vegetarian platter

lemony lentils, curried spinach, japanese eggplant, tomato-pistachio relish, turkish yogurt, couscous 22

meat and poultry

harissa rubbed porkchop

center cut dry aged duroc pork, seared summer squash, grilled peppers, smokey bacon, peach mostarda, basil* 30

yogurt marinated and grilled chicken

roasted sweet peppers and red onion, baby kale, cilantro, dill, preserved lemon, tahini yogurt, sesame zhoug 26

grilled wagyu bavette steak

black truffle corn puree, shishito peppers, maitaake mushrooms, crispy yukon gold potatoes, thai basil, black garlic red wine jus* 32

merguez lamb burger

house made lamb merguez patty, manchego cheese, dill pickles, sumac onions, tzatziki, soft herb salad, zhoug spiced french fries 22

seafood

pan roasted salmon

smokey yellow pepper chowder, english peas, peppers, zucchini, leeks, grilled corn and mushroom salad, roasted poblano chimichurri, cilantro* 34

grilled swordfish nicoise

haricot verts, marble potatoes, jimmy nardello peppers, heirloom tomatoes, pickled pearl onions, arugula, castelvetro olive salsa verde, almond romesco 28

water served on request

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness