



PADDOCK & VINE

ENTREES

SICILIAN OLIVES, BAY LEAF, GARLIC, THYME	7
SAFFRON & CHEESE ARANCINI (2)	9
GRILLED CHORIZO, TOMATO RELISH	9.5
ZAATAR SOICED EGGPLANT, LABNEH, PRESERVED LEMON, POMEGRANATE W/ DUKKHA	15
SALT & PEPPER SQUID W/ AIOLI	15
GRILLED MUSHROOM, ALMOND PUREE, SUN DRIED TOMATO	15

SIDES

CAPRESE SALAD, BUFFALO MOZZARELLA, HERBS & TRUSS TOMATOES	10
GRILLED BROCCOLINI, TAHINI DRESSING, ALMONDS, HAZELNUTS & MINT	10
FRIES W/ AIOLI	7

MAINS

HOUSE MADE GNOCCHI, BLUE CHEESE SAUCE & HERBS	20
SPINACH & RICOTTA RAVIOLI, CAPONATA ROSE SAUCE	21
PORK MEATBALLS IN RICH TOMATO SAUCE, TOASTED SOUR DOUGH, PECORINO & PARSLEY	19
BRAISED LAMB PAPPARDELLE, PARMESAN & PARSI FY	21
BEEF LASAGNE, LAYERED WITH FRESH PASTA, RICH FOUR CHEESE BECHAMEL & FRESH HERBS	20

SWEETS

FUDGE BROWNIE WITH HOUSEMADE VANILLA CUSTARD	14
LEMON CHEESECAKE	13

DRINKS

COKE, DIET COKE & SPRITE	3
GINGER BEER	4