AIONA

SMALL PLATES

COLD

Carpaccio 22
Fried Feta - Caper
Salt Cured Egg

Scallop Aguachile 24
Castelvetrano - Basil
Citrus Crema (GF)

Pear Bruschetta 18
Poached Pear - Ricotta
Sweet Coppa

BREADS & DIPS

Focaccia 14
Walnut Romesco
Olive Tapenade (V)

Hummus 16
Sesame Chili Crisp
Scratch-Made Pita (V)

Eggplant 18
Pine Nuts - Feta - Harissa
Scratch-Made Pita (V)

HOT

Kalamari 22
Skordalia - Fried Lemon
Parsley

Saganaki 18
Kasseri - Hot Honey
Sesame (V)

Souvlaki 26
Pork & Beef Skewers
Sumac Tzatziki (GF)

SALADS

Add Chicken, Shrimp, Souvlaki +12

Aegean Niçoise 32
Ahi Tuna - Potato - Olive - Tahini - 8 Minute Egg (GF)

Maroulosalata 22
Radicchio - Mizithra - Pistachio - Citrus (GF-V)

Village Salad 26
Roast Pear - Walnut - Gorgonzola - Chicories (GF-V)

PASTA & RISOTTO

Fettuccine 38
Chorizo - Shrimp - Mussels - Calamari - Tomato

Rigatoni 32
Short Rib - Carrot - Parsnip - Horseradish Gremolata

Risotto 28
Porcini Cream - Chanterelles - Prosciutto (GF)

PLATES FROM THE FIRE

grilled over hardwood charcoal and almond wood

Rotisserie Half Chicken 36
Garlic Toum - Celery Root - Hazelnut - Sage (GF)

Pork Porterhouse 48
White Bean Purée - Bomba Calabrese - Kale (GF)

Wood Roasted Branzino 65
Preserved Lemon Pil Pil - Grilled Lemon (GF)

Grilled Beef Zabuton 56
Labneh - Charred Onion - Delicata - Chimichurri

Dry Aged Bistecca 120
Balsamic Radicchio - Demi - Salsa Verde

Wood Roasted Cauliflower. 32
Almonds - Harissa - Yogurt - Capers - Sultana (GF-V)

Served with House-Made Giardiniera

SIDES

Gigante Beans 18
Tomato - Herbs
Feta (GF-V)

Fire Roasted Beets 18
Smoked Farmer's Cheese
Pistachio - Citrus (GF-V)

Kabocha Squash 16
Pomegranate Chili Glaze
Sesame - Pepita (GF-V)

Papas Bravas 14
Smoked Paprika
Garlic Aioli (GF)

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

5% surcharge will be added to provide a living wage and benefits to our employees.