

P_Square

MENU

[SALADS]

Grilled Romaine 10

Caesar dressing, brioche, Parmigiana Reggiano

Baby Beets 12

Mandarin orange, pistachio, sheep ricotta, petite greens

Heirloom Tomato 12

Burrata, Sicilian olive oil, basil, 12 year aged balsamic

[SANDWICHES]

* served with hand cut fries | * add fried egg - \$2

P² Burger 15

Ground brisket and short rib, aged cheddar, house smoked bacon, roasted garlic aioli

Buttermilk Fried Chicken 12

Fennel, red cabbage, paprika maionese, house baked focaccia

Lobster Roll 18

Pickled chili, lemon aioli, brioche bun

Pork Milanese Primavera 15

Prosciutto, capocollo, soppressata, sharp provolone, cherry pepper spread, arugula, ciabatta roll

BRICK OVEN PIZZA

Margherita 14

Fresh mozzarella, San Marzano tomato, basil

Marinara 12

San Marzano tomato, garlic, fresh oregano, olive oil

Funghi 16

Shitake & oyster mushrooms, sheep milk ricotta, caramelized onions, fontina chesse, arugula, truffle oil

Salsiccia 16

Homemade Italian Sausage, broccoli rabe, sharp provolone

Melanzana 15

Roasted red peppers, dry cured black olives, eggplant, mozzarella, tomato sauce

Picante 16

Molinari pepperoni, Calabrian chili, red onion, basil, mozzarella, tomato sauce

Prosciutto Crudo 17

2 year aged Prosciutto di Parma, Burrata cheese, San Marzano tomato, basil

Quattro Formaggi 16

Gorgonzola dolce, mozzarella, pecorino, caciocavallo, roasted garlic, fresh oregano

Capricciosa 17

Artichoke hearts, mushrooms, roasted peppers, house made Soppressata, fresh mozzarella, roasted garlic

Stella 19

Fontina, gorgonzola dolce, black olives, arugula, crust stuffed with house made sausage, caramelized onions, roasted peppers, caciocavallo cheese

[SMALL PLATES]

Black Truffle Arancini 13

Arugula, shaved parmesan, lemon vinaigrette

Jumbo Shrimp & Colossal Crab Cocktail ... 15

Spicy cocktail sauce, fresh lemon

Spanish Octopus 18

Fingerling potatoes, red chilis, black olive, yellow pepper puree

Mussels al Forno 14

Calabrian chilis, Nduja, tarragon, preserved lemon, sesame bread

Clams Casino 15

House smoked bacon, fennel, lobster bread crumb

Lamb Chops 16

Summer squash caponata, black quinoa, mint yogurt

Moroccan Steak Skewers 18

Grassfed beef, heirloom tomato, red onion, apricot, salsa verde

Niman Ranch Pork Belly 15

Sweet corn, red peas, benne seed

Chilean Sea Bass a la Plancha 21

Romesco sauce, grilled corn salsa, nasturtium

Shrimp & Grits 16

Jumbo shrimp, Anson Mills polenta, tasso ham, calabrian chili

[CHEF'S SELECTIONS]

Homemade Salumi & Charcuterie 18

Artisanal Cheeses 18