

per se
SOCIAL CORNER



TAPAS

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| <p>★ PATATAS BRAVAS 8
Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic smoked paprika aioli.</p> <p>FREE FALL POTATO CHIPS 11
Cut-to-order potato chips, balsamic reduction and chimichurri salsa verde.</p> <p>MELTED MOZZARELLA 4 BRASATO BEEF 4 GUACAMOLE 3 JALAPEÑO 2
MANGO PICO DE GALLO 2 1/2 SOUR CREAM 2 JUNGLE IT 25</p> <p>PANE PARMIGIANO E MARINARA 12
24hr fermented dough, parmigiano padano, Italian herbs and house-made marinara.</p> <p>HUMMUS 8
Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread.</p> <p>GRILLED CHICKEN BREAST 5 1/2 GRILLED SIRLOIN STEAK 7
FETA CHEESE 3 MIX VEG 3</p> <p>★ WAGYU BEEF CARPACCIO 16 1/2
Thinly sliced Wagyu beef topped with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread.</p> <p>ANTIPASTO DI CASA (VEGAN) 8
House-made roasted vegetables antipasto, fresh herbs, evoo and Italian balsamic.</p> <p>GRILLED CHICKEN BREAST 5 1/2 GRILLED SIRLOIN STEAK 7 FETA CHEESE 3</p> <p>PULPO A LA GALLEGA 18 1/2
12hr sous-vide ocean wise grilled octopus laid on confit potatoes covered with house seasoned pulpo reduction, crème of saffron, smoked paprika and garlic chips. 🌊</p> <p>★ TACO DE POLLO FRITO (GLUTEN-FREE) 10
Fried marinated chicken on tomatillo verde and corn tortilla topped with coleslaw, cilantro salsa and queso fresco.</p> <p>★ CHARRED CHORIZO 9
Open fire grilled Spanish chorizo, tomatillo verde, mango pico de gallo and forno flatbread.</p> <p>EGGPLANT PARMIGIANA 14 1/2
Napoli street style eggplant layered with sweet tomatoes, fior di latte, mozzarella, parmigiano padano and marinara di casa.</p> | <p>WARM MIXED MEDITERRANEAN OLIVES 7
Olives, crispy crushed garlic, peperoncino and evoo.</p> <p>★ MANCHEGO CON MERMELADA DE PIMIENTO 12
Aged Spanish manchego cheese with our roasted red pepper marmalade and forno flatbread.</p> <p>★ LOBSTER + CRAB RAVIOLI CON COCO 12
House-made lobster + crab ravioli, coconut butter cream and chile guajillo. 🌊</p> <p>CALAMARI DI MAMMA (GLUTEN-FREE) 15 3/4
Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli.</p> <p>AVOCADO TOAST 10 1/2
Sliced avocado and guacamole prepared over freshly baked rye bread topped with mango pico de gallo.</p> <p>★ PIATTO DI PESCATORE (SEAFOOD PLATTER) 19
Fresh tiger prawns, baby squid, mussels and clams in a cherry tomato garlic butter and parsley white wine base served with forno flatbread.</p> <p>POMME FRITES 3 1/2 SPANISH CHORIZO 3 1/2</p> <p>★ ARANCINI DI NAPOLE 11
Crispy parmigiano baby risotto balls on seafood san marzano marinara.</p> <p>CEVICHÉ DE PERU 16 1/2
Citrus base leche de tigre salsa, fresh sweet prawns, avocado and drop peppers served with gluten-free tortilla chips.</p> <p>EGGPLANT INVOLTINI 14 3/4
Grilled eggplant, bolognese and san marzano rose sauce covered with mozzarella + parmigiano.</p> <p>CHARCUTERIE & CHEESE BOARDS
Roasted walnuts, roasted red pepper marmalade, piccolo pickles and forno flatbread.</p> <p>Quattro meat & cheese 16 1/2 Otto meat & cheese 26 1/2</p> <p>GLUTEN FREE FORNO FLATBREAD
Half 2 1/2 Full 4</p> |
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PANÈ | FRESH GREENS | SOUPS

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| <p>★ GOAT CHEESE 16
Crispy goat cheese, cherry tomatoes, candied walnuts and heritage greens tossed in our house-made pear truffle vinaigrette, finished with shaved parmigiano.</p> <p>CAPRESE DI TOSCANA 16
Perfectly textured fior di latte and beefsteak tomatoes layered with house-made arugula + basil pesto and drizzled with Modena balsamico</p> <p>PROSCIUTTO DI PARMA 4</p> <p>★ FAMOUS FOREST BURGER 17 3/4
7oz house-made beef patty, charred on our open fire grill, fresh challah bun, mushroom crème, melted fontina cheese and syrah caramelized onions.</p> <p>APPLEWOOD BACON 2 1/2 AVOCADO 2 1/2 MANGO PICO DE GALLO 2 1/2</p> <p>WILD SALMON TOSTADA 18 1/2
Grilled wild salmon fillet laid on arugula, herb cream cheese and house-baked forno flatbread covered with mango pico de gallo. 🌊</p> | <p>INSALATA VERDE DI CASA HALF 7 11
Mix heritage greens topped with cherry tomatoes, spiral carrots, shaved cucumber, oven finished crispy cipollini flakes and house-made balsamic vinaigrette.</p> <p>BABY ROMAINE CAESAR HALF 8 12 1/2
Fresh baby romaine, Napolitano caesar dressing, seasoned crispy broiled croûtons and parmigiano chip.</p> <p>GRILLED CHICKEN BREAST 5 1/2 TIGER PRAWNS 6 1/2
GRILLED WILD SALMON 6 1/2 GRILLED AVOCADO 4</p> <p>ZUPPA DI CASA 12 1/2
Chef's daily creation. Ask your server for details.</p> <p>CREMA DI POMODORI 11
San marzano tomatoes, crème, mascarpone and truffle infused evoo served with flatbread.</p> |
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Add Protein

Grilled Chicken Breast 5 1/2 • Grilled Wild Salmon 6 1/2 • Grilled Sirloin Steak 7 • Tiger Prawns 6 1/2 • Grilled Avocado 4

Substitutions politely declined | Food comes out as it's ready | ★ Chef's recommendation | 🌊 Ocean Wise | Does not include taxes or gratuity

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FRESH PASTA

Daily homemade egg pasta.

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| <p>★ RAVIOLI DI SPINACI E RICOTTA 22
Made-to-order spinach & ricotta ravioli, san marzano marinara, butter shine, basil infused evoo and shaved parmigiano.</p> <p>★ SPAGHETTINI BOLOGNESE DI ROSA 23
Ricetta di nonna Rosa bolognese with vino rosso, prosciutto di parma, soppressata, cotto, capicola, salame and carne topped with basil and grated parmigiano.</p> <p>PENNE FORMAGGI ALFREDO 20
Made from scratch parmigiano, crème, mozzarella, provolone and butter alfredo sauce.
GRILLED CHICKEN BREAST 5½ TIGER PRAWNS 6½
GRILLED WILD SALMON 6½ PROSCIUTTO CRUDO 4</p> <p>ARRABBIATA CON CHARRED CHORIZO 24
Peperoncino, Spanish blackened chorizo, spicy san marzano marinara and shaved parmigiano with homemade fresh egg penne.</p> <p>★ LINGUINE AI FRUTTI DI MARE 28½
Fresh mussels & clams, baby squid, tiger prawns, roasted garlic, vino bianco, cherry tomatoes, peperoncino, Italian parsley and evoo.
SPANISH CHORIZO 3½</p> | <p>★ PAZZO FUNGHI 24
Porcini, cremini and button mushrooms combinato con buttered parmigiano risotto.
SHAVED SEASONAL ITALIAN TRUFFLE MP 63-DEGREE EGG 2
PROSCIUTTO DI PARMA 4</p> <p>LINGUINE AI GAMBERI 26
Tiger prawns, Spanish extra virgin olive oil aglio e olio, thinly sliced fresh zucchini with arugula on egg linguine.</p> <p>★ VONGOLE 25½
Daily fresh clams, spaghetti al dente, vino pinot grigio, confit garlic, peruvian sweet drop peppers, parsley and evoo.</p> <p>★ TIGER PRAWN PESTO RISOTTO 26½
Arugula+basil pesto, porcini mushrooms, buttered risotto, tiger prawns, sun-dried tomatoes, roasted pine nuts and goat cheese crumble.</p> <p>PANCETTA RUSTICO ALLA CARBONARA 24½
Homemade linguine, pancetta calabrese, crème, 63-degree egg and shaved parmigiano.
GRILLED CHICKEN BREAST 5½ TIGER PRAWNS 6½ GRILLED WILD SALMON 6½</p> |
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ENTRÉES

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| <p>★ SABLEFISH + LIMONCELLO MASCARPONE 38
Butter seared miso marinated sablefish fillet, roasted pine nuts, market vegetables, Spanish olives and steamed organic quinoa on Italian limoncello mascarpone.</p> <p>★ NY RESERVE ANGUS 39
10oz striploin laid on seared market vegetables with rosemary buttered potato cotoletta and Argentinian herb chimichurri.
TIGER PRAWNS 6½</p> <p>RESERVE ANGUS SIRLOIN 33½
9oz baseball cut sirloin steak cross grain sliced, laid on seared market vegetables and rosemary buttered potato cotoletta with Argentinian herb chimichurri.
TIGER PRAWNS 6½</p> | <p>SAFFRON CHICKEN PAELLA (20 min) 28½
Saffron+lemon marinated supreme chicken breast on Spanish paella saffron rice with chorizo topped with roasted red peppers, green peas and confit garlic.
TIGER PRAWNS 6½</p> <p>★ PAELLA NEGRA (20 min) 29½
Daily fresh mussels & clams on squid ink Spanish rice with baby calamari, squid and tiger prawns topped with grilled red peppers and crème of saffron. ☞
SPANISH CHORIZO 3½</p> <p>★ POLLO ALLA PARMIGIANA 27½
Parmesan crusted frenched chicken breast, fior di latte, mozzarella and san marzano marinara served with fresh homemade spaghetti.</p> |
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water + flour

P I Z Z E R I A

fior di latte (Fresh Italian style mozzarella cheese) 36hr fermented dough and open flame brick forno.

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| <p>CAPRICCIOSA 20
San marzano tomato sauce, fior di latte, prosciutto cotto (maestro ham), artichoke hearts, seedless black mediterranean olives, baby capers and oregano.</p> <p>★ CRIMINALE 20
San marzano tomato sauce, fior di latte, prosciutto cotto (maestro ham), soppressata, applewood smoked bacon, transparent sliced red onions.</p> <p>★ MALIBU 18
San marzano tomato sauce, prosciutto cotto (maestro ham), pineapple, fior di latte, coconut milk reduction.</p> <p>ADDICTION 19
San marzano tomato sauce, brasato beef, modena caramelized onions, creamy goat cheese, fior di latte.</p> <p>★ DIAVOLA 18
San marzano tomato sauce, soppressata picante, fior di latte, mediterranean black olives.</p> <p>★ FORZA ITALIA 21
San marzano basil tomato sauce, fior di latte, parmigiano, prosciutto crudo, arugula and evoo.</p> <p>FUNGHI 17
San marzano tomato sauce, oven roasted cremini and button mushrooms, fior di latte, pecorino.</p> | <p>MARGHERITA 15
San marzano tomato sauce, fresh basil leaves, fior di latte, pecorino romano.</p> <p>★ THE HOOD 19
Bianco sauce, baby cut potatoes, applewood smoked bacon, fior di latte, rosemary, green onions.</p> <p>MAESTRO VINCENZO 23
Pesto di rugula e basilico genovese, porcini mushrooms, fior di latte, prosciutto crudo, cherry tomatoes and shaved parmigiano padano.</p> <p>★ SOCKEYE SALMON CARPACCIO 22
Wild salmon carpaccio, herb cream cheese, arugula, cherry tomatoes, capers and thinly sliced red onion. ☞</p> <p>★ TARTUFINA 19
Bianco sauce, oven roasted pears, honey toasted walnuts, fior di latte, gorgonzola, truffle infused evoo.</p> <p>DRUNKEN GOAT 19
San marzano tomato sauce, creamy goat cheese, fior di latte, parmigiano, gorgonzola, Bulgarian feta, balsamico di modena.</p> <p>★ CINQUE CENTO 21
Pesto genovese, tiger prawns, fior di latte, sundried tomatoes, creamy goat cheese, roasted mushrooms.</p> |
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Additions

Artichoke · Arugula · Avocado · Pesto Genovese · Modena Caramelized Onions · Pineapple · Bacon · Mushroom · Olives
Parmigiano · Coconut Milk Reduction · Roasted Garlic · Capers · Truffle Oil · Honey Roasted Walnuts · Sundried Tomatoes | 2½

Fior di latte · Soppressata · Prosciutto Cotto · Feta Cheese · Goat Cheese · Porcini | 3

Prawns · Brasato Beef · Prosciutto Crudo · Smoked Salmon · **Gluten free** | 4 Grilled Chicken Breast | 5½

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