

boulettes larder & bar menu

07.21.22

wood oven fired pizza

served whole, cut into 6 slices

lola sempre

san marzano tomato sauce, imported burrata
mozzarella, genevese basil
22

ford's favorite

roasted broccoli di ciccio
pecorino sardo + fresco, our ricotta
lemon zest, chili
24

zucchini

costata romanesco zucchini, san marzano tomato sauce
pecorino sardo + herbs
22

also today

2 vegetarian compliments in 1 bowl

fava bean soup + carrot soup
warm corn bread + butter
10

rich italian chicken broth + parmesan soup

parmesan reggiano, breadcrumbs, fresh corn
10

italian burrata

extra virgin olive oil, house made flatbread + oregano
cherry tomatoes
24

roasted chicken breast middle eastern plate

eggplant + tahini dip, freekeh grain salad, our yogurt
our warm pita
28

mediterranean savory fruit salad

sliced melon, grapes, tomato
barrel aged feta, spicy sea salt, mint
24

ceviche of local rockfish

cherry tomatoes, radish, cabbage
mixed citrus broth with chili + tomato juice
28

beef tartare

extra virgin olive oil, sumac, aleppo chili + black peppers
marinated red onion, crisp lavosh
26

escarole greens + creamy adriatic anchovy dressing

crispy olive oil sea salt + breadcrumbs
parmesan + black pepper
25

eastern mediterranean salad

purslane, butter lettuce, wild arugula, barberries, ricotta
red wine vinaigrette, pomegranate molasses za'atar
24

sweets

flourless bittersweet chocolate souffle cake

crème chantilly
10

italian rice pudding

carnaroli rice poached in cream + candied lemon peel
vanilla + cinnamon, wild blackberries
10

set lemon yogurt panna cotta

strawberry sauce
10

cookies or meringues in take away bags

(please ask for varieties)
10

semolina walnut cake

yogurt + sugared walnuts
10w/a

european chocolate beverage

hot or chilled
10

all of our ingredients are locally sourced from regenerative farms, ethically raised herbs and wild fisheries

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