

## MEZZE

- Za'atar Pistachio Laffa** white bean hummus, chick peas, chili garlic oil 14
- Lamb Ribs** charred jalapeno & onion escabeche, pomegranate molasses, mint parsley 19
- Shrimp Curry** fresno chili, coconut, cardamom, cilantro 22
- Moroccan Zaalouk** eggplant tomato salad, roasted cumin, cilantro, extra virgin olive oil 15
- Hamachi\*** avocado, tobiko, cucumbers, yuzu, coconut chantily, puffed rice paper 19
- Pickled Cucumber Tabouleh** eggplant, tomatoes, parsley, dill, onions, bulgur wheat, sumac 12
- Turkish Manti** beef onion dumplings, garlic yogurt, tomato, harissa, crispy quinoa, dried mint, black urfa chili 21
- Kale Salad** heirloom carrots, sliced radishes, pomegranate, bing cherries, parmesan, lemon fig vinaigrette 15
- Harvest Fields Salad** romaine, endive, salami, parmesan, olives, onions, tarragon mustard vinaigrette 18
- Breaking Bread** feta, camembert, humboldt fog, prosciutto, salami, honeycomb, olives, almonds 26
- Sumac Spiced Beet Dip** labneh, walnuts, pickled beets, extra virgin olive oil, laffa 15
- Marinated Mediterranean Olives** orange zest, calabrian chilis, rosemary 9

## PASTA all pasta is handmade in-house by our pastaio

- Pappardelle** pork sugo, basil, calabrian chile, chives, stracciatella 34
- Spaghetti** traditional meatballs, pomodoro, grana padano, garlic oil, basil 34
- Gemelli** sweet peas, pancetta, kale, heirloom tomatoes, black pepper, grana padano 31
- Tagliatelle** arugula pesto, heirloom tomatoes, preserved lemon, stracciatella 28

## MAIN

- Branzini** puttanesca, charred fennel, fennel celery 44
- Niman Prime 18oz Ribeye\*** fresno chimichurri 67
- Iberico Pork Chop** milanese, salsa verde, endive parmesan salad 42
- Roasted Chicken** endive kale salad, lemon thyme vinaigrette 36

## SIDES

- Potato Purée** yukon gold, mascarpone, gruyere, chives 12 + truffle butter 4
- Roasted Golden Beets** strawberries, orange honey, toasted pistachios, whipped feta 12
- Cauliflower** zhoug, golden raisins, marcona almonds 12
- Heirloom Carrots** roasted artichoke, tahini vinaigrette, muhammara, goat cheese 12

## ABOUT

The name Weft & Warp is derived from the art form of weaving, where individual weft threads are loomed together with the tension holding warp threads to create a strong, colorful new creation. In this spirit, we have created modern Mediterranean inspired menu in an environment that weaves together the conversation, experience, community and cultures that share the Mediterranean Sea.

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A service charge of 20% will be added to parties of 6 or more