



CURIO

RESTAURANT

FOR THE TABLE

Warm Bread Basket \$9

Focaccia and House-made Naan with whipped butter and garlic confit.

Conservas "Tinned Fish" Board \$28

Sardines, smoked trout dip, pickled onions, dew drop peppers, veggies, with whipped butter, served with baguette and crackers. Serves 4-6.
(GF options available).

Baked Oysters \$13

In champagne butter, topped with gruyère and toasted breadcrumbs.

Fried Artichokes \$10

With prosciutto and lemon aioli. (V upon request)

Crispy Parmesan Polenta with Mushroom Fricassée \$10

Fried polenta topped with mushroom fricassée, black garlic crème fraîche, with microgreens. (V)

Meatballs Pomodoro \$12

Italian sausage & beef meatballs with house-made red sauce, whipped ricotta and focaccia.

Chicken Caesar Croquettes \$12

Served with romaine, lemon caesar aioli, and shaved parmesan.

Please note: Food prepared in Curio Bistro may contain the following ingredients:
milk, eggs, wheat, soy peanuts, and tree nuts. (V) Vegetarian (GF) Gluten-Free

FROM THE GARDEN

Blueberry Cucumber Salad \$9

Mixed greens, mini cucumbers, scallions, red onions, blueberries, and parmesan cheese, drizzled in a creamy balsamic dressing. (GF, V)

Garden Farro Grain Bowl \$12

Farro with cucumber, roasted vegetables, feta, and herbs & citrus vinaigrette. Served warm. (V)

Lemon Ricotta Cavatelli Pasta \$12

Cavatelli with whipped ricotta, champagne butter, charred zucchini, blistered tomatoes, basil, lemon, Parmesan, and extra virgin olive oil. Served warm. (V)

FROM THE SEA

Crispy Skinned Branzino \$28

caper salsa, roasted fingerlings, and broccolini. (GF)

Pan-Seared Salmon with Piquant Dill Sauce \$25

Tender salmon topped dill sauce, with grilled zucchini and lemon & herb orzo.

FROM THE LAND

Mediterranean Braised Chicken \$18

Airline chicken breast, tomato, castelvetrano olives & white wine served with toasted focaccia and asparagus.

Flat Iron Steak Frites \$29

8 oz flat iron steak topped with smoked tomato aioli and house fries.

Bistro Burger \$16

Swiss, caramelized onions, horseradish aioli and arugula on toasted brioche bun with house fries.

FROM HEAVEN

Pistachio Cheesecake \$9

Creamy pistachio cheesecake topped with pistachio pieces, topped with a light pistachio mousse on a cookie crumb base.

Chocolate Fondant Cake \$10

Chocolate layer cake filled with chocolate cream, topped with chocolate miroir.