

DINNER MENU

SEBASTIAN LAROCCA

NIBBLES

- EMPANADA SALTENA  
HAND CUT BEEF, HARD BOILED EGG, SPICES, YASGUA SAUCE  
15
- CHORIZO CRIOLLO  
PORK SAUSAGE, CHIMI HENDRIX  
8
- ARGENTINIAN PROVOLETA BY SANTA ROSA  
ROSEMARY HONEY, TOASTED ALMONDS, GRILLED SOURDOUGH  
19

STARTERS

- CHILLED WOOD OVEN-ROASTED TOMATO  
PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC  
11
- AL RESCOLDO BEETROOT SALAD  
ORANGES, AVOCADO CREAM, ARUGULA, CHEDDAR CURD, PISTACHIO  
DRESSING  
12
- OUR CAESAR SALAD  
GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES, PARMESAN  
CHEESE, CAESAR DRESSING  
15
- SALMON CEVICHE\*  
COCONUT MILK, BURNT CUCUMBER, GINGER, HABANERO CHILE, RED  
ONION, PECANS  
16
- EMBER COOKED SCALLOPS  
BLACK BEAN PUREE, AVOCADO CILANTRO SAUCE, CRISPY CORN  
DUST  
30
- BEEF TARTARE ON BONE MARROW  
HAND CUT BEEF TENDERLOIN, CAPERS, SHALLOTS, ROASTED BELL  
PEPPERS, GRAIN MUSTARD, SOURDOUGH TOAST  
24

PURA VIDA  
SHARING PLATES

- GRILLED BRANZINO  
44
- SKIRT STEAK MILANESA  
WILD MUSHROOM CREAMY SAUCE, TRUFFLE OIL, PARSLEY AND  
SHALLOTS SALAD  
55
- OHIO DRY AGED TOMAHAWK\*  
165
- PARRILLADA\*  
CHORIZO, SWEET BREADS, HALF AMISH CHICKEN, BONE MARROW,  
SKIRT STEAK, CHIMI HENDRIX, CRIOLLA SAUCE  
130

FRØM THE GRILL

- HALF AMISH CHICKEN  
OAXACA MOLE SAUCE, PICKLED ONIONS, SESAME SEEDS, PEANUTS  
32
- SKIRT STEAK 8oz\*  
ARUGULA, GRANA PADANO CHEESE, LIME DRESSING  
50
- NEW ZEALAND GRILLED LAMB SHANK  
COOKED FOR FOUR HOURS IN INDIRECT HEAT AND FINISHED  
ON THE GRILL  
GREEK YOGURT CUMIN SAUCE, PICKLED RED ONION  
38
- FILET MIGNON 8oz\*  
BURNT VEGETABLE SAUCE, OVEN ROASTED ONIONS  
60
- CURED DUCK BREAST  
CHEESY POTATO FONDUE & CRIOLLA SAUCE  
30

FRØM THE WØØD ØVEN

- ROASTED CAULIFLOWER  
HARISSA COCONUT SAUCE, TOASTED ALMONDS,  
PANGRATTATO, LEMON ZEST  
13
- GNOCCHI SOUFFLE  
CHEESE FONDATA, CHIMI HENDRIX  
17
- ROASTED SALMON\*  
ROMESCO SAUCE, BURNT SCALLIONS, SUNCHOKES,  
KALAMATA OLIVES  
36

SIDES

- GRILLED ASPARAGUS  
GRIBICHE SAUCE  
10
- WOOD OVEN-ROASTED  
HEIRLOOM CARROTS  
GOAT CHEESE, SALSA VERDE  
8
- AL RESCOLDO  
EGGPLANT  
CHOPPED HERBS, GARLIC  
& HABANERO CHILE  
8
- PAPAS ESCRACHADAS  
SMASHED YOUNG POTATOES,  
PROVENZAL SAUCE  
6
- CABBAGE AL ASADOR  
BROWN BUTTER & LEMON  
8

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. □ A gratuity of 20% will be added to groups of 6 or more.

WE PROUDLY SOURCE FRESH MEAT & PRODUCE  
FROM LOCAL OHIO FARMS



RL Valley	Guysville, Ohio	Beef
Black Radish Creamery	Alexandria, Ohio	Cheese
Buckeye Bread	Columbus, Ohio	Sourdough Bread
Gerber Amish Farm	Kidron, Ohio	Chicken
Hershberger Farm	Leesburg, Ohio	Produce, Eggs, Maple, Honey
Arctic Hardwoods	Kingston, Ohio	Wood
North Country Charcuterie	Columbus, Ohio	Charcuterie