

PLATEIA

ALL DAY

STARTERS

SOUP OF THE MOMENT 8

REGGIANO FRIES 7

sea salt, italian parsley

HUMMUS 12

za'atar flatbread, sumac, olive oil

GREENS

MARKET SALAD 16

market lettuces, gorgonzola dolce, fresh persimmon, roasted and fresh pears, candied walnuts, fine herbes, honey, terre bormane white balsamic vinegar, iliada olive oil

GREEK VILLAGE SALAD 16

persian cucumbers, red onions, tomatoes, romaine, radicchio, kalamata olives, marinated feta, lemon oregano vinaigrette

TRICOLORE 14

radicchio, frisee, arugula, red endive, pine nuts, parmesan, croutons, lemon anchovy vinaigrette

CAESAR SALAD 15

little gem, frisee, breakfast radish, crushed croutons, parmesan, lemon zest, fermented black garlic dressing

add chicken skewer 5, shrimp skewer 8, salmon 9

STONE OVEN PIZZAS

WHITE 16

ricotta, fior di latte, parmesan, garlic, fresh thyme, dried oregano, red pepper flakes

MARGHERITA 15

pomodoro, fior di latte, basil

PEPPERONI AND CREMINI MUSHROOM 17

pomodoro, fior di latte, red onion

FENNEL SAUSAGE AND CALABRIAN CHILE 18

pomodoro, fior di latte, italian parsley

PASTAS

SAFFRON SHRIMP LINGUINE 25

gragnano pasta, italian parsley, garlic, tomato confit, spinach, butter, parmesan

SPAGHETTORO POMODORO 17

verrigni pasta, pomodoro, butter, parmesan, basil

PASTA ALLA BOLOGNESE 22

beef and pork sausage, fennel seed, shaved reggiano, italian parsley

MAINS

HUMMUS KAWARMA 22

ground lamb, toasted pine nuts, onions, mint, cilantro, lebanese spices, za'atar flatbread

PAN SEARED ÒRA KING SALMON 29

butternut squash infused risotto, brussels sprout leaves, balsamic reduction

"THE" BURGER * 16

french comté, marinated tomato, caramelized onions, arugula, basil aioli, brioche bun
add applewood smoked bacon 3
add fried egg 3

IMPOSSIBLE™ BURGER * 18

cremini mushrooms, pepper jam, green oak lettuce, whole grain mustard aioli, toasted vegan brioche bun
meyer style: patty, cremini mushrooms, pepper jam, basil aioli, green oak lettuce, multigrain bread, cut in half

AVOCADO CHICKEN SANDWICH * 15

applewood smoked bacon, fontina, avocado, tomato, arugula, basil aioli, griddled sourdough bread

choice of tricolore salad or reggiano fries *

available after 5pm

PAN SEARED SEA BREAM 37

cone cabbage, leeks, beluga lentils, root vegetables, pimento nage

FLANNERY DRY AGED NEW YORK STEAK 41

roasted brussels sprouts, cauliflower hummus, chermoula

DESSERTS

CHOCOLATE NEMESIS 11

flourless chocolate cake, valrhona 70% guanaja, whipped bellwether crème fraîche

TIRAMISU 11

house made ladyfingers, mascarpone, eggs, white port, madeira, extra brute cocoa powder, microplaned dark chocolate

BASQUE BURNT CHEESECAKE 11

mitica goat cheese, cream cheese, eggs, sugar, heavy cream, market citrus

GELATO SCOOP 6

choice of madagascar vanilla bean, chocolate, stracciatella, pistachio, strawberry banana sorbet

11am - 10pm daily

plateia is a gratuity-free property. no tips are expected or accepted.

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
please notify us of any food allergies.