

Costa

DINNER

MEZZE

HOUSE MADE HERB FOCACCIA | rosemary, thyme, za'atar, olive oil, balsamic vinegar, \$6 [vg]

WARM MARINATED OLIVES | herbs, roasted garlic, extra virgin olive oil, \$8 [vg,gf]

SANTA BARBARA ROCKFISH CEVICHE | blood orange aguachile, avocado, pickled fresno chiles, red onions watermelon radish, cilantro, toasted blue corn chips, \$16 [df,gf]

BLISTERED SHISHITO PEPPERS | verjus, feta cheese, harissa tahini labneh, \$14 [v,gf]

LOCAL HOPE RANCH MUSSELS | garlic, shallots, morcilla, saffron broth, grilled sourdough, \$19

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad, \$18 [gf,df]

CHICKEN LIVER PATE | spanish sherry gelée, grilled bread, pickled pears & kumquats, \$15

STUFFED MEDJOOOL DATES | whipped 'nduja, prosciutto di parma, aged balsamic, \$14 [gf]

SALADS

COSTA CAESAR SALAD | little gem lettuce, parmesan reggiano, roasted garlic anchovy dressing, focaccia croutons, \$14

FARMER'S MARKET MIXED GREENS | apples, pears, spiced pepitas, ricotta salata, pomegranate seeds, honey sherry vinaigrette, \$15 [v,gf]

ROASTED BABY BEETS | caramelized figs, imported burrata italiana, saba, wild arugula, \$14 [v,gf]

FISH & MEAT

ROCKY CHICKEN BREAST | four cheese polenta, sage & prosciutto, maple-roasted butternut squash, braised tuscan kale, thyme jus, \$28 [gf]

ROASTED TRI-COLOR CAULIFLOWER | sumac, sweet potato baba ganoush, crispy tofu, preserved lemon vinaigrette, pomegranates, \$24 [vg, gf]

FAROE ISLAND SALMON | scarlet quinoa, wild rice, roasted brussels sprouts, ras el hanout, grainy mustard sauce, \$35 [gf]

COLEMAN FARMS 12oz PORK CHOP | braised red cabbage, apples, bacon, pickled mustard seed glaze, \$36 [gf]

SUGO ARRABBIATA | penne pasta, spicy garlic, tomato, burrata italiana, basil, \$24

CRISPY BRANZINO FILLET | celeriac purée, braised fennel, blood orange, fennel pollen, \$34

BEEF CHEEK PAPPARDELLE | braised red wine beef cheek ragu, fresh pappardelle, english peas, thyme, parmesan, \$34

16oz CREEKSTONE BONE-IN RIBEYE | stokes purple sweet potato, membrillo butter, garlic chili broccolini, green peppercorn bordelaise sauce, \$61 [gf]

DESSERT

LEMON MERINGUE TART | lemon curd, torched meringue, \$14

CHOCOLATE GANACHE CHEESECAKE | raspberry coulis, chocolate sponge cake, \$14

SPICED COCONUT PANNA COTTA | caramelized pineapple, coconut macaroon, \$14

FLATBREADS

WILD MUSHROOM | smoked mozzarella, pecorino romano, exotic mushrooms, truffle, chili flakes, \$19 [v]

PROSCIUTTO & ARUGULA | mozzarella, burrata, parmesan reggiano, prosciutto di parma, arugula, \$23

SAUSAGE & GREEN OLIVES | heirloom tomato sauce, italian sausage, castelvetrano olives, hot honey, \$19

COCKTAIL FOR A CAUSE

R.A.T.M. | uncle nearest 1856, coffee liqueur, aztec chocolate bitters, orange twist, cocoa nibs, \$16
we are proudly partnering with Uncle Nearest on their Old Fashioned Challenge-for every R.A.T.M. sold, \$1 will be donated to raising money to fund scholarships for Historically Black Colleges & Universities (HBCU's)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness