

CHAPTER 6

Welcome to Chapter Six!

WE BELIEVE AN UNFORGETTABLE MEAL, LIKE AN UNFORGETTABLE TRIP, SHOULD BE AN ADVENTURE. WITH THIS NEW CHAPTER FOR RARE ROOTS, WE BRING YOU THE OPPORTUNITY TO TRAVEL BY MENU FROM SOUTH END TO THE COASTS AND FIELDS OF SPAIN, MOROCCO, ALGERIA, TUNISIA, FRANCE, AND ITALY.

The Western Mediterranean awaits!



MEZZE

DIPS & SPREADS, SERVED WITH HOUSE BREAD

| | |
|--|----|
| WHIPPED RICOTTA | 12 |
| mint-pistachio pistou, evoo | |
| MELTY NDUJA | 15 |
| piquillo pepper, fontina, roasted garlic | |
| PROSCUITTO CARPACCIO | 18 |
| hazelnut gremolata, manchego, white balsamic, fennel, arugula | |
| CONFIT GARLIC | 12 |
| calabrian chiles, brown anchovy, herbs | |
| VERDE CHICKPEAS | 14 |
| yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo | |

TAPAS

SIDES, SNACKS, VEG

| | |
|---|----|
| MARINATED OLIVES & ALMONDS | 7 |
| orange, aromatics, herbs | |
| WAGYU TARTARE* | 16 |
| toasted brioche, cured yolk, fresh horseradish, white anchovy, mushroom gremolata | |
| SPICY TUNA CRUDO* | 17 |
| marcona almond salsa matcha, tangerine | |
| SHERRY BRAISED PORK CHEEK | 17 |
| potato chips, sherry jus, herbs | |
| ROASTED EGGPLANT | 13 |
| pine nut-lemon relish, crispy shallots | |
| SALT COD CROQUETTES | 15 |
| raisin mostarda, farm greens, bottarga | |
| CAULINI FRITO | 13 |
| tahini, pickled shallot, chili oil | |
| BLISTERED PEPPERS* | 13 |
| za'atar, harissa aioli | |
| CHARRED BROCCOLI | 13 |
| pine nut romesco, lemon, aleppo pepper | |
| SPICY HARISSA MUSSELS | 15 |
| harissa, butter, fresh herbs | |

SKEWERS

OCTOPUS 9
olive salsa verde, chili oil

CHICKEN THIGH 7
fermented garbanzo rub, garlic-ginger vinaigrette, sesame, herbs, lime

SPICED LAMB KEFTA* 8
tzatziki, sumac onions

SMALL PLATES

COMPOSED HOUSE FAVORITES

| | |
|--|-----|
| MARKET FISH | MKT |
| chef's whim | |
| TUNA A LA PLANCHA* | 24 |
| fried potato, pickled shallots, herbs, lemon aioli, salsa verde | |
| LOCAL MUSHROOM TOAST* | 17 |
| sourdough, sherry cream, sunny side up egg | |
| OCTOPUS & CHORIZO | 21 |
| grilled tomatillo, lima beans, fresno chile, cilantro, crispy garlic | |
| SKATE WING | 18 |
| chickpea flour dusted, jowl bacon, caper butter, fines herbes | |
| SQUID SPAGHETTONI | 19 |
| nduja, basil, sourdough gremolata | |
| BUTCHER'S SALAD* | 26 |
| sliced steak, almonds, basil, mint, torn croutons, oranges, red onion, spicy harissa vinaigrette | |
| RIGATONI | 17 |
| calabrian chile, tomato sugo, merguez sausage, pecorino | |
| PORCINI RUBBED HANGER STEAK* | 24 |
| olive salsa verde | |
| GNOCCHI & LAMB | 20 |
| braised lamb neck, sofrito, basil | |
| GRILLED SECRETO* | 19 |
| charred rosemary-lemon butter | |

LARGE PLATES

SERVED WITH COUSCOUS

| | |
|--|-----------------------|
| MKT WHOLE FISH | MKT |
| chef's whim | |
| BRAISED PORK SHANK | 49 |
| stewed tomatoes, castelveltrano olives, green chickpeas, pistachio dukkah | |
| CHICKEN TAGINE | HALF 32 WHOLE 55 |
| amish chicken, tangier spice, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint | |

The Treatment

Let your server and chef take you on a tasting tour of our menu!!
\$5 of each Treatment is donated to a local charity.

70/PERSON

WINE BY THE GLASS

| | |
|----------------|----------------|
| HOUSE | GLASS / CARAFE |
| WHITE | 9 / 30 |
| Abruzzo, Italy | |
| RED | 9 / 30 |
| Tuscany, Italy | |

| | |
|---------------------------------|-----------|
| WHITE | 3OZ / 6OZ |
| LIMA & SMITH TORMES VINHO VERDE | 6 / 12 |
| 2022, Vinho Verde, Portugal | |
| DUBREUIL SAUVIGNON BLANC | 8 / 16 |
| 2022, Loire, France | |
| CANTINE POVERO ROERO ARNEIS | 6 / 12 |
| 2021, Piedmont, Italy | |
| FLOWER & THE BEE TREIXADURA | 7 / 14 |
| 2022, Ribeiro, Spain | |
| GRAMONA GESSAMI | 8 / 16 |
| 2022, Penedes, Spain | |
| DOM. DE LA DENANTE CHARDONNAY | 8 / 16 |
| 2022, Burgundy, France | |

| | |
|-----------------------------------|-----------|
| RED | 3OZ / 6OZ |
| GAIA BRICH BARBERA | 7 / 14 |
| 2021, Piedmont, Italy | |
| CALX PRIMITIVO | 7 / 14 |
| 2021, Puglia, Italy | |
| MARINO ABATE NERO D'AVOLA | 6 / 12 |
| 2021, Sicily, Italy | |
| CH. LES GRAVIERES DE LA BRANDILLE | 8 / 16 |
| 2019, Bordeaux, France | |
| BODEGAS BHILAR RIOJA TINTO | 9 / 18 |
| 2021, Rioja, Spain | |
| CH. UNANG VENTOUX | 9 / 18 |
| 2021, Rhone Valley, France | |

| | |
|-----------------------------|-----------|
| ROSÉ & SPARKLING | 3OZ / 6OZ |
| DOMAINE VETRICCIE ROSÉ | 6 / 12 |
| 2023, Corsica, France | |
| URRUZOLA TXAKOLINA ROSÉ | 7 / 14 |
| 2022, Basque, Spain | |
| MASIA BOU CAVA BRUT | 7 / 14 |
| NV, Catalonia, Spain | |
| VENTO DI MARE MOSCATO | 5 / 10 |
| NV, Sicily, Italy | |

SPRITZ sparkling water and prosecco 14

- STRAWBERRY MONTENEGRO
- HIBISCUS APEROL
- LEMON ZEST DOLIN BLANC
- LAMBRUSCO

BEER

| | |
|--------------------------------|-----|
| ESTRELLA DAMM LAGER | 6.5 |
| PAULANER HEFEWEIZEN | 6 |
| MENABREA AMBER | 7 |
| LA CHOUFFE BLONDE | 8 |
| CHIMAY BLEU | 10 |
| ESTRELLA GALACIA NON-ALC LAGER | 6 |



COCKTAILS 15

¡SALUD!
 'THE SPANISH TABLE TOAST'
 a boozy slushie with peach roku gin, lemon dolin blanc, sherry, vanilla, preserved lemon foam

AMALFI COASTIN'
 lemon zest el tesoro tequila, passionfruit cordial, almond orgeat, cocchi americano, tajin rim

PEACE & FRIENDSHIP
 olive oil washed roku gin daiquiri, capers, mint, basil, lime



NISSI IS A BEACH
 appleton estate rum, montenegro, mazzura, banana infused amontillado sherry, vanilla

WHEN IN BARCELONA
 bourbon & rye, averna, cynar, cinnamon & fig

LAST NIGHT IN IBIZA
 vanilla infused mezcal, calvados, green apple, sancerre reduction, lemon, apple blossom

WINTER IN CYPRUS
 coconut daiquiri. light rum, coconut milk, lime

FUORI MODA
 cocoa nib old fashioned : makers mark, mezcal, coffee averna, preserved lemon

CAPRI IN THE SUN
 blanco tequila, suze, rocket juice, citrus, rhubarb bitters

LA VIE EN ROSE
 strawberry rose cello, cocchi americano, cappelletti, citrus, bubbly

SHORTIES 8

served chilled

- ESPRESSO & LEMON ZEST CELLO
- CREAMY ORANGE BLOSSOM CELLO
- PINEAPPLE VANILLA CELLO
- STRAWBERRY ROSE WATER CELLO
- DARK CHERRY POMEGRANATE CELLO



Let us take you on a libations tour of the Mediterranean!!

The Tippy Treatment

35/PERSON

The Non-Tippy Treatment

20/PERSON

Spirit Free 10

ITALIAN SPRITZ
 lyres italian aperitif, orange, preserved lemon oleo, soda

HORCHATA
 cinnamon, lemon peel, vanilla

UNSPIKED IV
 cherry limeade

LACONIAN BREEZE
 seedlip grove 42, orange blossom, orange oleo, soda

TEA POTS

| | |
|--|-----|
| MOROCCAN MINT house favorite green tea with loads of fresh mint (low caffeine) | 7.5 |
| SILVER NEEDLES white tea with rich, savory finish (medium caffeine) | 8.5 |
| AFRICAN ROOIBOS naturally sweet and refreshing (zero caffeine) | 7.5 |
| EARL GREY black tea with bergamot citrus oil (medium caffeine) | 7.5 |

WATER & SODA

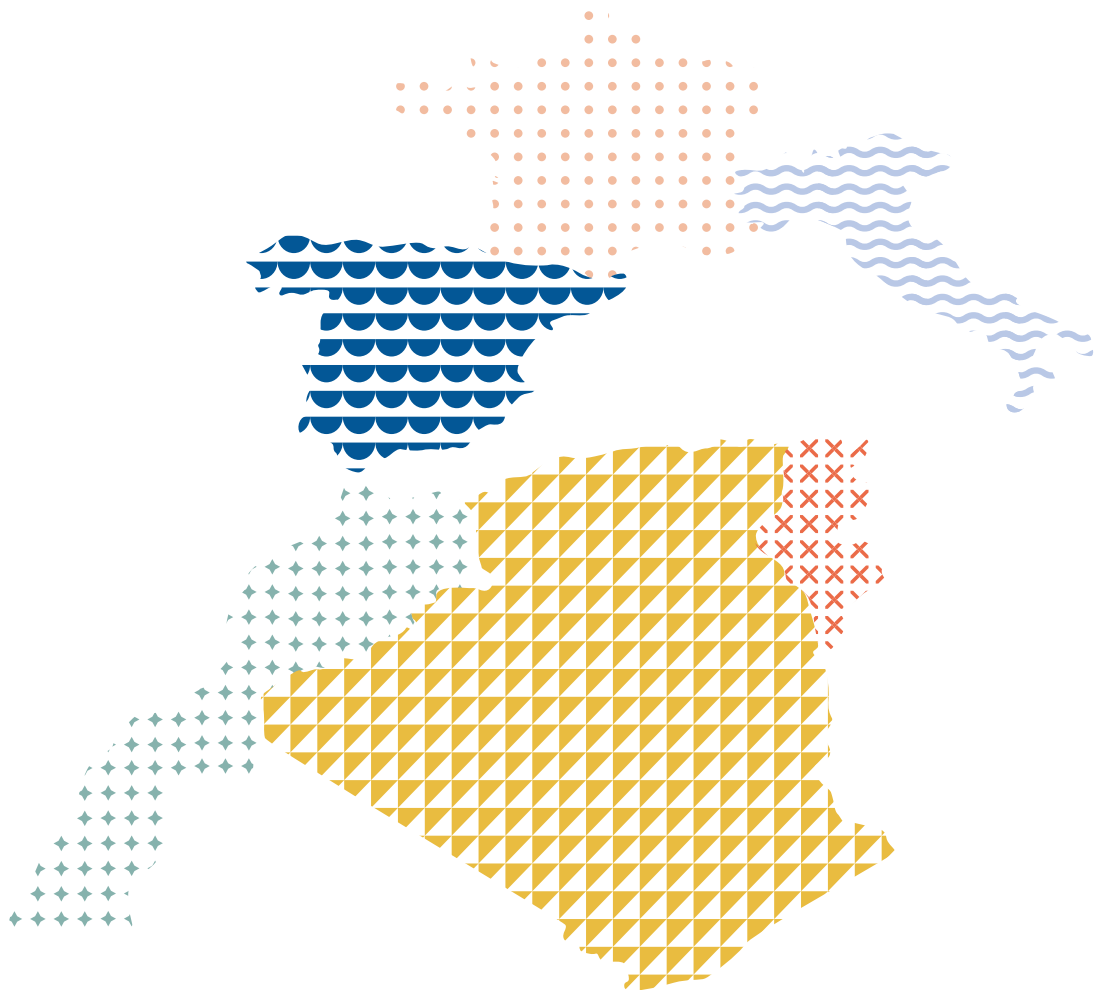
| | |
|---------------------------------------|-----|
| PELLEGRINO AGUA CON GAS 500ML | 6 |
| ACQUA PANNA 500ML | 6 |
| COKE, DIET COKE, SPRITE, GINGER ALE | 3 |
| GHIA LE SPRITZ LIME & SALT SODA (N/A) | 9 |
| CASAMARA SERA AMARO CLUB SODA (N/A) | 6.5 |
| CASAMARA CLUB FORA LEISURE SODA | 6.5 |
| FENTIMAN'S GINGER BEER | 6 |

Freedom Fresh Roast COFFEE & ESPRESSO

| | |
|---|---|
| COFFEE | 3 |
| ESPRESSO | 4 |
| CAPPUCCINO/LATTE | 6 |
| CAFFE CORRETTO espresso with splash of brandy & sambuca | 7 |
| MAROCCHINO espresso with cocoa powder and frothed milk | 6 |
| ESPRESSO CON PANNA espresso with sweet amaro whipped crema | 7 |

Salud!
A VOTRE SANTÉ.

Salute!
LET'S FEAST.



*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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The Western Mediterranean awaits!



MEZZE

DIPS, SPREADS, BITES

| | |
|---|----|
| MARINATED OLIVES orange, aromatics, herbs | 7 |
| WHIPPED RICOTTA mint-pistachio pistou, evoo | 9 |
| MELTY NDUJA piquillo pepper, fontina, roasted garlic | 11 |
| FISH BOARD mussels escabeche, sardines, harissa, grilled bread | 21 |
| CONFIT GARLIC calabrian, brown anchovy, herbs | 7 |

TAPAS

SIDES, SNACKS, SALADS

| | |
|--|----|
| SEAFOOD SALAD octopus, shrimp, shallots, herbs, calabrian chili, evoo, sourdough, lemon | 15 |
| TUNA CRUDO* north african salsa matcha, tangerine, marcona almonds | 15 |
| SHERRY BRAISED PORK CHEEK fried new potatoes, sherry jus, herbs | 13 |
| HEIRLOOM TOMATO TOAST house ricotta, basil, sourdough, aged balsamic, basil | 13 |
| BLISTERED PEPPERS za'atar, lemon | 11 |
| CHARRED CIPOLLINI white wine, rosemary gremolata, parmesan | 11 |

SKEWERS

OCTOPUS
2 FOR 15
parsley, crème fraîche, chili oil

CHICKEN THIGH
2 FOR 11
fermented garbanzo rub, garlic-ginger vinaigrette, sesame, herbs

LAMB KEFTA
2 FOR 13
salsa verde

SMALL PLATES

COMPOSED HOUSE FAVORITES

| | |
|--|----|
| MUSSELS & CLAMS creamy sofrito, sweet potato, cilantro, chili | 15 |
| SPANISH OCTOPUS chorizo, preserved lemon, agrodolce cipollini, basil, mint | 19 |
| FENNEL FRITO onion & caper aioli, chili oil, herbs | 12 |
| BRAISED LAMB NECK gnocchi, sofrito, basil | 15 |
| SKATE WING chickpea dusted, caper butter, fines herbs | 13 |
| CHARRED BROCCOLI verde pistachio romesco, lemon | 11 |
| SPAGHETTI squid ink, mussels, nc shrimp, crushed tomatoes, sourdough gremolata | 17 |
| SALMON BELLY CARPACCIO* ciabatta, white anchovy salad, caper, pickled shallots | 15 |
| BUTCHER'S SALAD* sliced steak, harissa vinaigrette, almonds, basil, mint, torn croutons | 17 |
| RIGATONI calabrian chili, tomato sugo, merguez sausage, pecorino | 15 |
| ROASTED EGGPLANT confit piquillo pepper, garlic, mint, chili oil, crispy shallots | 11 |
| PORCINI RUBBED HANGER STEAK* olive salsa verde, pine nut, preserved lemon | 21 |

LARGE PLATES

SHAREABLE FOR 2-4 PEOPLE

| | |
|---|----|
| SPATCHCOCKED SEABASS cumin-garlic rub, blistered tomatoes, cucumber salad | 47 |
| SEAFOOD FEAST spanish dover sole, clams, shrimp, mussels, cipollini, capers, lemon | 79 |
| WHOLE CHICKEN warming spices, merguez sausage, potatoes, eggplant, braised leeks, sumac onions, mint | 43 |

The Treatment

Let your server and chef take you on a tasting tour of our menu!!
\$5 of each Treatment is donated to a local charity.

70

HOUSE

| | GLASS / CARAFE |
|-------------------------|----------------|
| WHITE Abruzzo, Italy | 9 / 24 |
| RED Abruzzo, Italy | 9 / 24 |

WHITE

| | 3OZ / 6OZ |
|--|-----------|
| FACE À LA MER PIQUEPOUL Languedoc-Rousillon, France | 5 / 10 |
| QUATTRO QUARTI GRILLO Sicily, Italy | 6 / 12 |
| CANTINE POVERO ROERO ARNEIS Piedmont, Italy | 6 / 12 |
| FLOWER & THE BEE TREIXADURA Ribeiro, Spain | 7 / 14 |
| GRAMONA GESSAMI Penedes, Spain | 8 / 16 |
| NOTRE CÔTÉ SUD CHARDONNAY Pays d'Oc, France | 6 / 12 |

RED

| | 3OZ / 6OZ |
|--|-----------|
| GAIA BRICH BARBERA Piedmont, Italy | 7 / 14 |
| CALX PRIMITIVO Puglia, Italy | 6 / 12 |
| MARINO ABATE NERO D'AVOLA Sicily, Italy | 6 / 12 |
| MAS DES CAPRICES ZE FITOU Languedoc-Rousillon, France | 10 / 20 |
| CH. LES GRAVIERES DE LA BRANDILLE Bordeaux, France | 8 / 16 |
| BODEGAS BHILAR RIOJA TINTO Rioja, Spain | 9 / 18 |

ROSÉ & SPARKLING

| | 3OZ / 6OZ |
|--|-----------|
| DOMAINE VETRICCIE ROSÉ Corsica | 5 / 10 |
| TORMARESCA CALAFURIA ROSÉ Puglia, Italy | 6 / 12 |
| MASIA BOU CAVA BRUT Catalonia, Spain | 6 / 12 |
| VENTO DI MARE MOSCATO Sicily, Italy | 5 / 10 |

BEER

| | |
|-----------------------------------|-----|
| ESTRELLA DAMM LAGER | 6.5 |
| MENABREA AMBER | 7 |
| PAULANER HEFEWEIZEN | 6 |
| LA CHOUFFE BLONDE | 8 |
| CHIMAY BLEU | 10 |
| ESTRELLA GALACIA NON-ALC LAGER | 6 |



¡SALUD!

a boozy slushie with peach roku gin, lemon dolin blanc, amontillado sherry, vanilla, preserved lemon foam

AMALFI COASTIN'

lemon zest el tesoro tequila, passionfruit cordial, almond orgeat, cocchi americano, tajín

PEACE & FRIENDSHIP

olive oil washed roku gin daiquiri, capers, mint, basil, lime



NISSI IS A BEACH

appleton estate rum, montenegro, mazzura, baby banana infused amontillado sherry, vanilla

LAST NIGHT IN IBIZA

vanilla infused mezcal, calvados, green apple, sancerre reduction, lemon, apple blossom

FUORI MODA

a cocoa nib old fashioned with cocoa makers mark, mezcal, coffee averta, preserved lemon

CAPRI IN THE SUN

blanco tequila, suze, rocket juice, citrus, rhubarb bitters

LA VIE EN ROSE

strawberry rose cello, cocchi americano, cappelletti, citrus

SHORTIES

7

chilled, neat or on ice with bubbles

ESPRESSO & LEMON ZEST CELLO

CREAMY ORANGE BLOSSOM CELLO

PINEAPPLE VANILLA CELLO

STRAWBERRY ROSE WATER CELLO



SPRITZ

sparkling water
and prosecco

14

STRAWBERRY MONTENEGRO

HIBISCUS APEROL

LEMON ZEST DOLIN BLANC

BUILD A BUCKET

50

CHOOSE YOUR ADVENTURE
choose a combination of any 5 canned
wine and spritz offerings

SCARPETTA FRIZZANTE

SCARPETTA LAMBRUSCO

CAN-VI NEGRE

LA LATA BASQUE CIDER

LA LATA VERMUJITO

TEA

TEA AVAILABLE ICED OR HOT

| | |
|---|---|
| GREEN TEA MINT house favorite with loads of fresh mint (low caffeine) | 5 |
| SILVER NEEDLES white tea with rich, savory finish (medium caffeine) | 6 |
| AFRICAN ROOIBOS naturally sweet and refreshing (zero caffeine) | 5 |

WATER & SODA

| | |
|-------------------------------------|-----|
| PELLEGRINO AGUA CON GAS 330ML | 5 |
| ACQUA PANNA 500ML | 6 |
| COKE, DIET COKE, SPRITE, GINGER ALE | 3 |
| GHIA LE SPRITZ LIME & SALT SODA | 9 |
| CASAMARA CLUB ALTA AMARO SODA | 6.5 |
| CASAMARA SERA GRAPEFRUIT AMARO SODA | 6.5 |
| CASAMARA CLUB FORA THE RED DRINK | 6.5 |
| LEISURE SODA | |

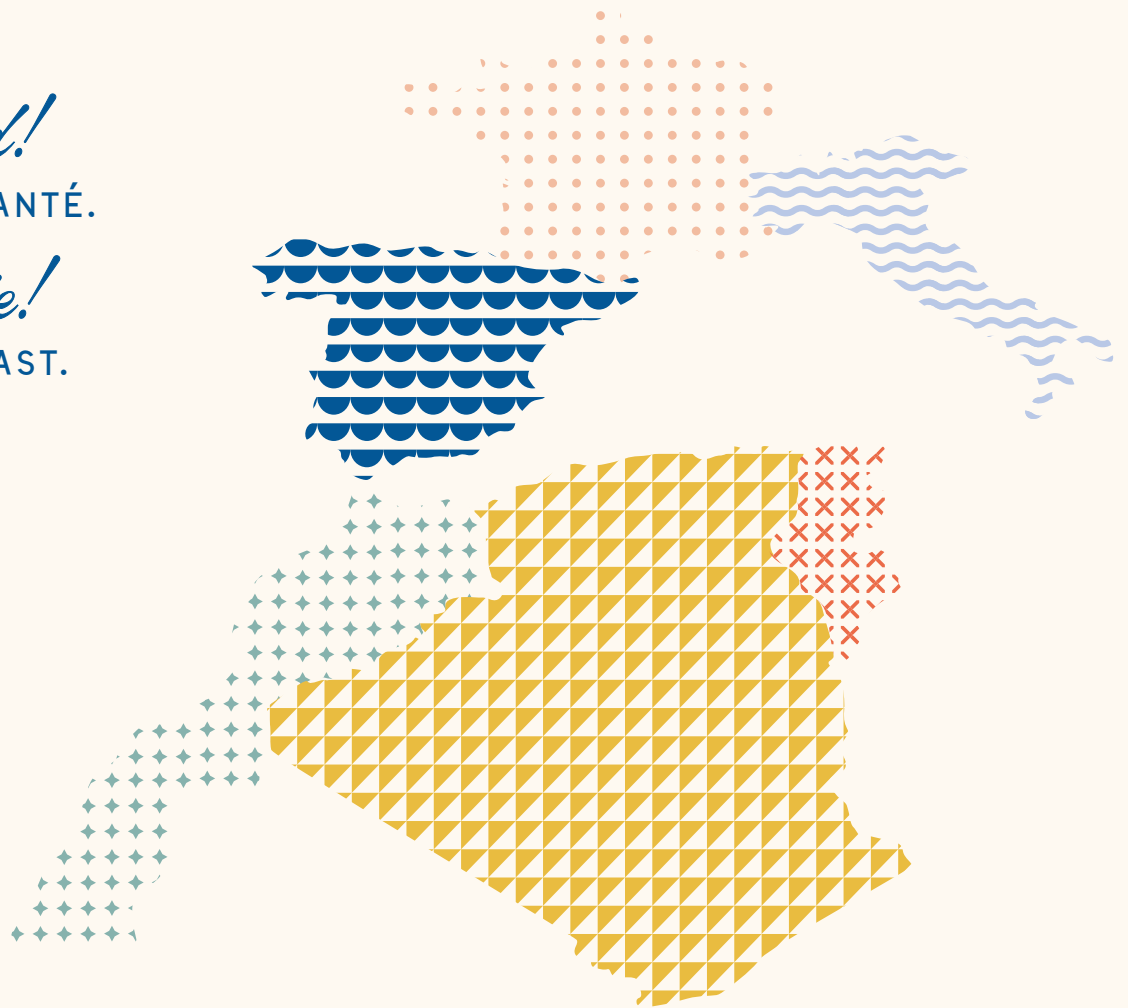
Freedom Fresh Roast COFFEE & ESPRESSO

| | |
|--|---|
| COFFEE | 3 |
| ESPRESSO | 4 |
| CAPPUCCINO/LATTE | 6 |
| CAFFE CORRETTO espresso with splash of brandy & sambuca | 7 |
| MAROCCHINO espresso with cocoa powder and frothed milk | 6 |
| CAFFE CON PANNA espresso with sweet amaro whipped crema | 7 |

Spirit Free

| | |
|---|----|
| ITALIAN SPRITZ lyres italian aperitif, orange, preserved lemon oleo, soda | 12 |
| ROADIE frozen strawberry lemonade | 9 |
| UNSPIKED IV boozeless cherry limeade | 9 |
| LACONIAN BREEZE seedlip grove 42, orange blossom, orange oleo, soda | 12 |

Salud!
A VOTRE SANTÉ.
Salute!
LET'S FEAST.



*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.