



Communal

FIRST

Grilled Bub & Grandma's Country Bread 5

Marinated Spanish Olives 8 cornicabra, zorzaleña, verdial, cuquillo and gordal olives, fennel seed, paprika, orange zest + bay laurel

Mezze Platter 17 white bean hummus, muham-mara, baba ghanoush, feta, pickles, carrot tzatziki, olives, pasadena market crudités + warm pita (*try with 2019 Ramble "Buddha's Dharma Vineyard" California Carignan*)

Crispy Calamari 15 squid ink risotto, parsley aioli + pickled red fresno chilis
(*2018 Barone di Villagrande Etna Rosso*)

Smoked Beef Bruschetta 12 grilled country bread, whipped goat cheese, crushed hazelnuts, market citrus + saba

Cheese 14 served with fig jam, candied walnuts & grilled rustic bread

***El Valle Manchego** – sheep's milk, semi-soft, spain ***Taleggio** – cow's milk, washed rind, italy

***Shaft's Blue** – cow's milk, blue veined, gold mine aged, california

Charcuterie 14 served with pickles, mustard & grilled rustic bread

***Prosciutto di Parma** – 18 month 'riserva', italy ***Sopressata** – robust salami with black pepper & garlic, california

***Communal Pâté de Campagne** – pork, chicken liver, 5 spice blend, south pasadena

Charcuterie + Cheese 22

SALADS

Little Gems Caesar Salad 13 marinated boquerones, 18 month grana padano, herbed breadcrumbs + creamy caesar

Burrata Cheese 13 fava beans, beefsteak tomato, mint pesto + saba (*2019 Johannes Zillinger "Velue" Gruner Veltliner*)

PASTA (handmade in house)

Pappardelle Ragu Bolognese 22 6 hour simmered beef & pork + grana padano ((*2018 La Ca Nova Barbera d'Alba*))

Spinach Tagliatelle 22 oyster, cremini, shitake mushrooms + garlic, white wine & thyme

MAINS

Communal Burger 16 8oz chuck & brisket blend, white cheddar, aleppo aioli + brioche bun & hand cut french fries • add applewood smoked bacon + \$2 (*2019 Jean-Marc Burgaud Morgon "Les Charmes" Cru Beaujolais*)

Karaage 16 Japanese Fried Organic Chicken – marinated, double fried and crispy, yuzu kosho cabbage slaw + spicy aioli (*2019 Vina Gonzalez Bastias Naranjo Valle De Maule, Chile*)

Zarzuela 24 Spanish Seafood Stew – shrimp, cod, manila clams, pei mussels, chorizo, smoked paprika + saffron-tomato broth (*2019 Antxiola Txakolina, Spain*)

Grilled Prime Hanger Steak 25 rosemary-garlic marinade, yukon gold mashed potatoes, charred asparagus, grilled baby pepper + red wine-pepper- corn beurre rouge (*2015 Vina Santurnia Reserva Rioja*)

DESSERTS 10

Olive Oil Cake – orange zest, vanilla gelato + strawberry compote

Chocolate Panna Cotta – cinnamon shortbread cookie crumbs + port wine poached cherries