

# LOTTI'S

## DINNER

### FOR THE TABLE

**FOCACCIA (vg) — 3**

*provençal infused olive oil, tomato, olives*

**HERBED FALAFEL (vg) — 8**

*vegan mayo, coriander, parsley*

**MARINATED OLIVES (vg) — 3.5**

*kalamata, green, taggiasche*

**PATATAS BRAVAS (v) — 7**

*smoked paprika mayo, garlic mayo, chopped chives*

**CHEESE FROM "KEF" — 14**

*grapes, fig chutney, sourdough, nuts*

**BAPAO BITES — 9**

*cod, squid ink, aioli*

### MAINS

**GNOCCHI (v) — 19**

*green asparagus, peas, pesto, parmesan*

**HOX VEGGIE BURGER (vg) — 17**

*charcoal bun, wheat patty, tomato, pickles, vegan cheese, fries  
add sweet potato fries — 2.5*

**OCTOPUS — 26**

*black lentils, romesco, parsley, aged balsamic*

**SEABASS — 24**

*oregano, lemon, roasted zucchini, olives*

**SKATE WING — 25**

*lemon caper beurre blanc, edamame, snaps, wild garlic*

**HOX CHEESEBURGER — 18**

*brioche bun, black angus, tomato, cheddar, pickles, bacon jam  
add fried egg or bacon — 2  
add sweet potato fries — 2.5*

**ONGLET STEAK — 25**

*red wine jus, confit shallots, mashed potato*

**ROAST CHICKEN — 23**

*seasonal veg, gremolata, baby gem, jus*

### SMALL PLATES

**BEET GAZPACHO (vg) — 9**

*red beets, olive oil, sherry vinegar, granny smith*

**ZUCCHINI SOUP (v) — 9**

*basil, parmigiano, seeds, peppercorn*

**SPRING LETTUCE SALAD — 15**

*grapefruit, avocado, smoked salmon, dill*

**BURRATA (v) — 14**

*heirloom tomato, wild rocket, pesto, crostini*

**DORADE CEVICHE — 14**

*lime, spring onion, chili, coconut, mango*

**BEEF TARTARE — 13**

*mustard, tarragon, crostini*

### SIDES

**GREEN SALAD (vg) — 6**

*baby gem*

**HEIRLOOM TOMATOES (vg) — 6**

**MASHED POTATOES (v) — 5**

*butter, cream*

**ASPARAGUS (vg) — 8**

**FRIES (v) — 5**

*add truffle mayo — 1*

**SWEET POTATO FRIES (v) — 7.5**

*add truffle mayo — 1*

### SWEETS

**STRAWBERRIES — 9**

*chantilly, hibiscus sorbet, basil, white almonds*

**TARTE TATIN — 9**

*madagascan vanilla ice cream*

**CHEESE FROM "KEF" — 14**

*grapes, fig chutney, sourdough, nuts*

*\*please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

# WINE

## SPARKLING

PROSECCO VILLA SANDI ORGANIC, <i>Treviso, Veneto - NV</i>	12	50
PROSECCO ROSE VILLA SANDI, <i>Treviso, Veneto - NV</i>	12	55
CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut - NV</i>		71
VEUVE CLICQUOT YELLOW LABEL, <i>Brut - NV</i>		84
VEUVE CLICQUOT ROSE, <i>Brut - NV</i>		95
PERRIER-JOUËT GRAND BRUT, <i>Champagne, France - NV</i>	22	109
PERRIER-JOUËT BLASON ROSE', <i>Champagne, France - NV</i>		150
CHAMPAGNE DE VENOGÉ PRINCES BLANC DE BLANCS, <i>Brut - NV</i>		150
RAUMLAND TRAUBEN 0.0%, <i>Germany, Sec - NV</i>	9	40

## WHITE

GRANGE DES ROCS, <i>Sauvignon Blanc &amp; Viognier, Languedoc, France - '20</i>	5.5	27
SAVIAN, <i>Pinot Grigio delle Venezie, Organic, Veneto, Italy - '20</i>		31
MONTES, <i>Chardonnay, Central Valley, Chile - '20</i>	7	34
LETH, <i>Gruner Veltliner, Niederösterreich, Austria - '20</i>		34
FABREGAS, <i>Garnacha Blanca 'sobre Lias', Somontano, Spain - '19</i>		35
MRS. WHITE, <i>Blanc de Noir Cuvee Blanc, Mosel, Germany - '20</i>		36
BASA, <i>Verdejo, Castilla y León, Spain - '20</i>	7.5	36
BRIGALDARA, <i>Soave, Garganega, Veneto, Italy - '20</i>	8.5	41
VAN VOLXEM, <i>'Schiefer' Riesling, Saar, Germany - '20</i>		49
ALBA MARTIN, <i>Albariño, Rias Baixas, Spain - '20</i>	10	50
FLOR DE LA MAR 'RESERVA', <i>Península de Setúbal, Portugal - '20</i>		51
THIBERT-MIRANDA, <i>Macon-Fuissé, Chardonnay, Bourgogne, France - '20</i>		52
MONNIÈRES SAINT FIACRE, <i>Muscadet Sèvre &amp; Maine, Loire, France - '15</i>		58
PHILIPPE GILBERT, <i>Menetou-Salon, Sauvignon Blanc, Loire, France - '19</i>		59
LE FACTEUR, <i>Vouvray Sec, Loire, France - '19</i>		60
DOMAINE RATEAU, <i>Hautes-Côtes-De-Beaune, Chardonnay, Burgundy, France - '19</i>		67
POMMIER, <i>Petit-Chablis 'Hauterivien' Chardonnay, Chablis, France - '18</i>		65
ALDEA 0.0%, <i>Verdejo, Pontevedra, Spain</i>	5.5	25

## ROSE

ESTANDON GRIS DES SEIGNEURS, <i>Cinsault &amp; Grenache, Provence, France - '20</i>	7	34
CHÂTEAU PARADIS, <i>Grenache Noir &amp; Syrah, Provence, France - '20</i>		45

## ORANGE

QUINTA DA BOAVISTA - RUFIA SKIN CONTACT, <i>Field Blend, Dão, Portugal - '20</i>		49
ANIMA MUNDI PELLIS, <i>Macabeo, Catalunya - '19</i>		68

## RED

GRANGE DES ROCS, <i>Grenache &amp; Syrah, Languedoc, France - '18</i>	5.5	27
I MURI, <i>Primitivo, Puglia, Italy - '20</i>	6	29
VINHA DA FONTE, <i>Tinto Touriga Nacional, Península de Setúbal, Portugal - '20</i>	7	33
THE LISTENING STATION, <i>Malbec, Victoria, Australia - '20</i>		38
VIGNETTI ZABU, <i>Nero D'Avola, Sicily, Italy - '19</i>		39
WEINGUT UIBEL, <i>Zweigelt, Niederösterreich, Austria - '17</i>		40
PIETRAMORE, <i>Montepulciano D'Abruzzo, Abruzzo, Italy - '18</i>		40
ANTICHE TERRE VENETE, <i>Valpolicella Ripasso Superiore, Veneto, Italy - '18</i>		42
DOMAINE DE THULON, <i>"Boîte a Gamay", Beaujolais, France - '20</i>	8.5	42
VILA VOLTAIRE, <i>'Gros Grains', Aramon &amp; Cinsault, Languedoc, France - '19</i>		43
WENTE BEYER RANCH, <i>Cabernet Sauvignon, California, United States - '20</i>		44
COMPANYA VITICOLA SILEO, <i>Carignan &amp; Grenache Noir, Catalunya, Spain - '19</i>		47
EL PACTO, <i>Temperanillo, Rioja, Spain - '18</i>		49
VALÉRIE COURRÈGES ZINZOLIN, <i>Malbec, Cabernet Franc, Merlot, Syrah, France - '19</i>	10.5	50
SCHNAITMANN, <i>Pino Noir, Wurtemberg, Germany - '17</i>		52
MOUNT RILEY, <i>Pinot Noir, Marlborough, New Zealand - '20</i>		56
VALÉRIE COURRÈGES CAHORS 'OCREMENT-DIT', <i>Malbec, Sud-Ouest, France - '19</i>		60
THE CHOCOLATE BLOCK, <i>Syrah &amp; Cabernet Sauvignon, Franschhoek, SA - '20</i>		65
CHÂTEAU LA BRANDE CASTILLON, <i>Bordeaux, France - '16</i>		67
PANERETTA CHIANTI CLASSICO RISERVA, <i>Sangiovese, Tuscany, Italy - '17</i>		70