
RAW BAR & CHARCUTERIE

Oysters: Kumiai (CA) Shigoku (WA)
Kampachi
Seabass
Cheese Selection, Fruit & Nut Bread, Honey Butter, Fruit Preserve
Selection of Charcuterie, Pickle, Mostarda, Sourdough Bread
Prosciutto, Fuyu Persimmons, Burrata

VEGETABLE

Delicata Squash, Green Curry
Roasted Brussels, Everything Bagel Topping, Lemon
Sweet Potatoes, 5 Spice, Chili Yogurt, Herbs
Oyster Mushroom, Herbs, Garlic
Mushrooms, Lentils
Roasted Root Vegetables, Mole
Roasted Cauliflower, Squash, Curry, Toasted Seeds
Fried Farro, Chili Paste, Bok Choy, Black Garlic, Tamari
Sunchokes, Crushed & Crispy, Green Goddess
Broken Celeriac, Chermoula
Beet Tartare, Sourdough, Valbreso, Toasted Seeds, Frisee, Apple
Barley & Lentil Soup

PLATES

Lamb Shoulder Board, Grilled Flatbread, Za'atar, Fennel Salad, Giardiniera
Ribeye, Beef Fat Potatoes, Chimichurri
Pork Chop, Szechuan Honey Butter, Japanese Sweet Potato Hash, Crème Fraîche
Seabass, Radish, Turnip Fumet
Roasted Chicken for 2, Mushroom
Ricotta Gnocchi, Mushroom, Sunchoke
Orecchiette, Short Rib, Rappini, Turnip
Chitarra, Lamb Sausage, Rappini Pesto, Breadcrumbs Gremolata

PIZZA

Pomodoro: Confit Tomato, Oregano, Basil, Olive Oil (add Burrata)
Pomodoro Crudo: Cherry Tomato, Burrata, Confit Garlic, Basil, Oregano
Mixed Mushroom, Rosemary, Confit Garlic, Olive Oil
Mushroom, Truffle Tremor, Fontina, Thyme
Squash Blossom, Burrata, Cherry Tomato, Zucchini, Garlic, Parmesan, Thyme
Blanco: Mozzarella, Fromage Blanc, Parmesan, Confit Garlic, Castelvetrano Olive
Gruyere, Caramelized Onion, Fromage Blanc, Arugula
Anchovy, Nardello Pepper, Cherry Tomato, Burrata, Caper, Parmesan
Bottarga, Smoked Mozzarella, Confit Tomato, Arugula, Jalapeño
Guanciale, Mozzarella, Tomato, Castelvetrano Olive, Fresno Chile
Fennel Salami, Pomodoro, Shaved Fennel, Calabrian Chili, Mozzarella
Housemade Chorizo, Tomato, Fontina, Fennel, Chili, Basil
Cured Chorizo, Pomodoro, Calabrian Chile, Red Onion, Mozzarella
Lamb Sausage, Confit Tomato, Rappini, Pecorino, Asiago

changes & modifications politely declined.

some ingredients subject to change due to seasonality.

consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

we support local, sustainable, and organic whenever possible.

a 20% mandatory service charge will be added to your check. our belief is that every hourly gjelina employee contributes to your experience and 100% of it will be distributed amongst them.