

# The Ivy

## STARTERS

### TABLE BREAD 12 (vg)

HERB XO, HONEY WHIPPED  
RICOTTA

### BAKED CLAMS 14

CARAMELIZED ONION CRUMB, BACON  
ONION JUS

### MEATBALLS 15

VEAL/BEEF BLEND, HOUSE SAUCE, PARMESAN

### CALAMARI 20

ITALIAN BREADCRUMB, HOUSE SAUCE

### PROSCIUTTO SHRIMP 23 (gf)

GOAT CHEESE, FIG, BALSAMIC GLAZE,  
PISTACHIO CRUMBLE

### SHRIMP COCKTAIL 21 (gf)

HOUSE COCKTAIL SAUCE WITH  
AVOCADO, DICED TOMATOES TOPPED  
WITH CILANTRO, TABASCO

## PIZZETTES

### MARGHERITA 15

MOZZARELLA, FRESH BASIL, LOCATELLI

### MEATBALL 17

MOZZARELLA, ROMANO, MEATBALL,  
FRESH BASIL

### FIG & PROSCIUTTO 18

BALSAMIC GLAZE, ARUGULA,  
STRACCIATELLA

### TRUFFLE AND HOT PEPPER 23 (vg)

4 CHEESE MIX, CHERRY PEPPERS, TRUFFLE  
OIL MUSHROOMS, CRISPY GARLIC

## SALADS

### IVY CAESAR 16 (vg)

ROMAINE, GREEN GODDESS, BREADCRUMBS

### LOCAL GREEN 16 (v, vg, gf)

LOCALLY SOURCED LETTUCE, RADISH,  
FENNEL, SHALLOT, SHERRY VINAIGRETTE

### FARRO 16 (v, vg, gf)

ARUGULA, ALMONDS, STRAWBERRIES,  
DIJON VINAIGRETTE

### BEET 18 (vg, gf)

PISTACHIO, CALIFORNIA ORANGES, GOAT  
CHEESE, XERES VINAIGRETTE

## SIDES

### IVY MAC AND CHEESE 15

3 CHEESE SAUCE, GREMOLATA, CHIVES

### BURNT BROCCOLINI 14

LEMON CITRONETTE, CURED LEMON

### CRISPY BRUSSELS 14

DEEP FRIED IN SWEET CHILI SAUCE, TOPPED  
WITH ALMONDS, PARSLEY, LIME

### GARLIC MASH 14

### RIGATONI AND HOUSE SAUCE 10

### ROSEMARY FRIES 9

### SWEET POTATO FRIES 9

## ADD-ONS

### CHICKEN 9

### SHRIMP (GRILLED) 14

### SALMON (PAN-SEARED) 24

### SKIRT STEAK (GRILLED) 30

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU CURATED BY: JACK GRACE, ONDY BONILLA AND TYRIEK JOHNSON

# The Ivy

## SANDWICHES

CHOICE OF SHOESTRING FRIES, SWEET POTATO FRIES, OR HOUSE SALAD.

### IVY CHEESEBURGER 23

BIB LETTUCE, HILLDALE AMERICAN CHEESE, HEIRLOOM TOMATO, HOUSE PICKLES, OLD BAY REMOULADE

### VEGGIE BURGER 23

CHERRY TOMATO CONFIT, PICKLED ONIONS, CRISPY SHALLOTS

### IVY CALI CHICKEN 24

GRILLED XO HERB CHICKEN BREAST, GRILLED AVOCADO SPREAD, ARUGULA, SHRIMPY'S SAUCE

## ENTRÉES

### CHICKEN PARMESAN 29

FRESH MOZZARELLA, HOUSE SAUCE, BASIL

### CHICKEN MILANESE 30

FRESH MOZZARELLA, RED ONION, CHERRY TOMATO, GREENS, BALSAMIC GLAZE

### CHICKEN SCARPARIELLO 34

THIGH AND BREAST, ITALIAN SAUSAGE, CHERRY PEPPER, WHITE WINE, POTATO

### SHORT RIB RISOTTO 36

CREAMY RISOTTO, SHORTRIB ON THE BONE, HORSERADISH

### SALMON 37<sup>(gf)</sup>

CHARRED BOK CHOY, DIJON BEURRE BLANC

### SCALLOPS 39<sup>(gf)</sup>

CREAMY ORZO, BRAISED FENNEL AND EMULSIFIED TOMATO BROTH

## PASTA

GLUTEN FREE PASTA IS AVAILABLE

### BARROTTA 28

RIGATONI, BURRATA, CRISPY PROSCIUTTO, BASIL, LOCATELLI, ALEPPO

### SHORTRIB MAC 28

LOCALLY SOURCED CAVATELLI, PULLED SHORTRIB, 3 CHEESE SAUCE, GREMOLATA, CHIVES

### TORTELLINI ALLA PANNA 24

FRESH TORTELLINI, CHARDONNAY STOCK, FINES HERB **ADD FRESH PROSCIUTTO +6**

### CREAMY TRUFFLE 39<sup>(vg)</sup>

TRUFFLE OIL MUSHROOMS, ONION, LOCATELLI, SHAVED BLACK TRUFFLE **EXTRA TRUFFLE SHAVINGS +18**

### ANGEL HAIR PASTA 38

ANGEL HAIR, TOMATO BASIL CREMA, SHRIMP, SCALLOPS, ARUGULA

## STEAKS

### SKIRT 42<sup>(gf)</sup>

MASH POTATOES, SAUTÉED ONIONS, CHIVES,

### FILET MIGNON 48<sup>(gf)</sup>

BORDELAISE SAUCE, RACLETTE FONDUE, ONION CRISPS, FINES HERBES, 8 OZ

### THE IVY STRIP 75<sup>(gf)</sup>

HOT SAGE BUTTER, PARSLEY, 16 OZ

### PORTERHOUSE FOR TWO 136<sup>(gf)</sup>

40 OZ

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**THE MENU PRICES ABOVE WILL INCREASE BY 4% TO REFLECT CREDIT CARD PAYMENTS. IF YOU PAY WITH CASH, YOU WILL RECEIVE A 4% DISCOUNT.**