



TUNNEL *of* LOVE

OUR DAILY FOCACCIA

*imported feta, kalamata, shaved red onion,
meyer lemon 15*



BLUE CHEESE STUFFED DATES

imported olive oil, sea salt 10



OAK GRILLED WHITE STONE OYSTER

calabrian chili, goat's milk butter, pickled shallot



BADGER FLAME BEET SALAD

pomegranate, pistachio praline, tahini emulsion 18



ATLANTIC AMBERJACK CRUDO

clementine, urfa chili, fresh impact cilantro 22



HAND PULLED BURRATA

shaved domestic prosciutto, asian pear, fennel seed grissini 19



“SPAGHETTI & MEATBALLS”

*pork & beef meatballs, pecorino sardo,
pomodoro, foot long fettucini 26*



ROSEDA FARMS BEEF PORTERHOUSE FOR TWO

*charred chicory, blue cheese, golden potato pave,
aged balsamic 99*



OUR TORTA CAPRESE

*espresso semifreddo, almond crumble,
bittersweet chocolate variations 18*



IG LOUKOUMADES

lemon, sesame seeds, orange blossom syrup 8



CHEF ANTHONY CHITTUM

CHEF DE CUISINE JAMES ROBINSON / GM JUSTIN TEW

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