

PALOMA

PRIX FIXE DINNER MENU

\$125 per person, served family style

APERITIVO [CHOOSE 2]

BLACK GARLIC CAESAR

little gem, torn croutons, Parmigiano Reggiano

FRITTO MISTO

calamari, zucchini, gremolata,
Calabrian chili aioli

ROMAN ARTICHOKE VG

chili flakes, Meyer lemon aioli

PROSCIUTTO & BURRATA

crushed San Marzano tomato, rustic sourdough

PRIMI [CHOOSE 2]

VODKA RIGATONI

Calabrian chile, Parmigiano Reggiano, basil

PESTO BUCATINI

preserved lemon, burrata

WHOLE ROASTED BRANZINO GF

salsa verde, preserved lemon, pine nuts, dates,
fennel-herb salad

DOLCE [CHOOSE 1]

TIRAMISU VG

mascarpone, counter culture espresso, marsala

SICILIAN OLIVE OIL CAKE VG

farmer's market strawberries, whipped mascarpone

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues. For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

N Contains Nuts | V Vegan | VG Vegetarian

GF Gluten Free | DF Dairy Free | RF Raw Fish