



FOOD MENU



STARTERS

TOMATO BREAD — 12

Grilled sourdough, tomato, whipped ricotta, basil,
sherry reduction, tuscan evoo

ARGENTINIAN SHRIMP — 17

Parsley garlic sauce, pickled red onion, lemon,
grilled sourdough, andalusia evoo

FRIED CALAMARI — 17

RI calamari, shishito pepper, yellow pepper,
bravas sauce, lemon, parsley

GRILLED OCTOPUS — 21

Grilled spanish octopus, garbanzo puree,
olive salsa verde, andalucia evoo, almond picada

CORN RIB — 12

House-made bbq rub, lime, tahini yogurt

SUMMER BURRATA SALAD — 17

Grilled peach, elderflower gastrique, mint,
basil, pistachio, tuscan evoo

BOSTON LETTUCE SALAD — 18

Quince dressing, radicchio, cana de cabra,
avocado, pickled onion, marcona almond

CAESAR SALAD — 16

Thermia caesar dressing, parmesan cheese,
crouton, white anchovy, bacon

ADD PROTEINS ON SALAD

3oz Steak	13	4pc shrimp	8
Rotisserie chicken breast	8	Pork Belly	9

ROTISSERIE

Our signature rotisserie is prepared everyday, brined, air-chilled for 48 hours and slow roasted to perfection. Enjoy with our fresh made sides and pair with our carefully curated drinks.

THERMIA O.G CHICKEN — 24

Chicken jus, herb roasted hand-cut potato 🍷

TRUFFLE DIJON CHICKEN — 26

Truffle dijon jus, preserved truffle, herb roasted hand-cut potato 🍷

HARISSA CHICKEN — 25

House-made harissa, andalucia evoo, herb roasted hand-cut potato 🍷

CHICKEN 'AU POIVRE' — 26

SEASONAL SPECIAL CHICKEN
Peppercorn cream sauce, shallot, cognac, herb roasted hand-cut potato 🍷

SLOW ROASTED PORCHETTA — 28

SPECIAL MENU

Apple cider sauce, pimiento relish, roasted hand-cut potato 🍷

EXTRA Jus 2 Truffle Dijon Jus 3 Peppercorn Sauce 2

*All Rotisserie menu can be substituted with Salad, Hand-cut fries, or Hand-cut truffle fries for +2

SIDE

HERB ROASTED POTATO — 9

Mixed herbs 🍷🍷

MAKE IT TRUFFLE ROASTED
HAND-CUT POTATO +2.00

BLISTERED SHISHITO PEPPERS — 12

Labneh, honey, maldon salt, andalusia evoo 🍷🍷

TRUFFLE HAND-CUT FRIES — 11

White truffle oil, parmigiano, pecorino 🍷🍷

BRUSSEL SPROUT — 11

Thermia sweet chili, almond 🍷

ZUCCHINI AND SQUASH — 11

Zucchini, squash, feta cheese, zataar 🍷

ENTRÉE

TRUFFLE MUSHROOM PASTA — 24 🍷

Fresh mafalde, assorted mushroom, truffle carpaccio, whipped ricotta, lemon zest, tuscan evoo

SHRIMP CREAM PASTA — 25

Garlic parsley cream sauce, fresh rigatoni, argentinian shrimp, lemon picada

SHORT-RIB RAGU PASTA — 26

Fresh rigatoni, house-made short rib ragu, parmesan, pecorino

PRIME NY STRIP & FRITES — 41

Prime Striploin, fries, dijon garlic aioli, peppercorn sauce 🍷

THERMIA BURGER — 22

Angus short rib patty, gruyere, piquillo aioli, house pickles, tomato, bibb lettuce, brioche
ADD BACON +2

DRY AGED BUTTERFLY BRANZINO — 39

Salmoriglio, baby potato, castelvetrano olive, lemon, tuscan evoo 🍷

DRY AGED RIBEYE- MP

(ASK SERVER FOR THE DETAILS)

Confit Garlic, blistered vine tomato, romesco 🍷

ADD PEPPERCORN SAUCE +3

ADD FRIES OR HERB ROASTED POTATO +4

* Dry age steaks are aged in house for minimum 28days

*Fish dry aged in house for 3-7 days

EXTRA FOR PASTA & STEAK

3oz Steak 13 4pc shrimp 8

Rotisserie chicken breast 8 Pork Belly 9

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY.

*PLEASE INFORM SERVER OF ANY FOOD ALLERGY OR DIETARY RESTRICTIONS*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELFISH OR EGG MAY INCREASE OF FOODBOURNE ILLNESS.