

MIXOLOGY

Strawberry-Basil Cooler

pama liqueur, vodka, strawberry puree & fresh basil 9

Fleur de Marseille

sparkling wine, lavender, & st. germain elderflower on the rocks with rose candy 12

Greek Salad Martini

triple dirty with crop organic cucumber vodka 11

Med Spritzer

citrus vodka, sundried tomatoes & fresh basil 9

Turkish Coffee

espresso, vanilla vodka & cardamom on the rocks 11

Blood Orange Cosmo

orange vodka, blood orange puree & cranberry 10

El Toro

red wine, gin, canton ginger liqueur, tamarind & raspberry puree on the rocks 12

Temple Sangria

our house red sangria by the glass or pitcher 7/30

Limonstillo *Great after dinner!*

greek-style limoncello with saffron on crushed ice 5

OENOLOGY

SPARKLING

Mionetto Prosecco, N/V, Italy	8/32
Maschio Prosecco, N/V, Italy	47
Moet et Chandon, White Star, N/V, France	105
Veuve Clicquot, Yellow Label, N/V, France	110

WHITE

Trimbach Pinot Blanc (Alsace, France) 08	58
Pascal Jolivet Attitude Sauv Blanc (France) 08	8/32
Le Paradou Viognier (Rhône, France) 08	38
Gerard Bertrand Chardonnay RSV (France) 08	10/40
Pascal Jolivet Sancerre (Loire, France) 05	97
L.Jadot Pouilly-Fuisse (Beaune, France) 06	50
Santa Maria Aragosto Vermintino Sar (Sicily) 08	39
Barone Fini Pinot Grigio (Trentino, Italy) 08	9/36
Attems Pinot Grigio (Friuli, Italy) 08	57
Montecillo Albarino (Rias Baixas, Spain) 08	35
Burgans Albarino (Rias Baixas, Spain) 08	10/40
Gazela Vinho Verde (Portugal) 09	7/28
Boutari Moschofilero (Greece) 08	11/44
Cupcake Chardonnay (California) 08	8/32
Ferrari-Carano Fume Blanc (Sonoma, CA) 08	47
Sonoma Cutrer RRR Chardonnay (Sonoma, CA) 07	83
Kim Crawford Sauvignon Blanc (New Zealand) 08	60
Catena Chardonnay (Mendoza, Argentina) 07	49

RED

Gerard Bertrand Merlot (France) 06	38
D'Andezon CDR Syrah/Granache (France) 07	40
Chapoutier Belleruche CDR (Rhône, France) 07	12/48
Gerard Bertrand Cabernet RSV (France) 07	44
El Coto Rioja (Spain) 07	38
Alto Almansora Este (Spain) 07	37
Montecillo Crianza (Rioja, Spain) 06	35
Ercavio Tempranillo (Rioja, Spain) 07	10/40
Tempra Tantrum Tempranillo/Cabernet (Spain) 08	33
Collosi Roso (Sicily) 08	36
Tiziano Chianti (Italy) 07	37
Casa Sola Toscana Rosso (Italy) 06	8/32
Banfi Chianti Classico Riserva (Tuscany, Italy) 06	65
Casa Sola Chianti Classico Riserva (Italy) 04	98
Cellar #8 Pinot Noir (California) 08	8/32
Saintsbury Garnet Pinot Noir (Carneros, CA) 07	60
La Crema Pinot Noir (Monterey, CA) 07	76
Velvet Devil Merlot (Columbia Valley, WA) 08	10/40
Rabbit Ridge Zinfandel (Central Coast, CA) 08	11/44
Ferrari-Carano Cabernet (Alexander Valley, CA) 06	86
Duque De Viseau Dao (Portugal) 06	7/28
Churchill Duoro (Portugal) 07	48
Wolf Blass Yellow Label Shiraz (Australia) 07	35
Casillero del Diablo Cabernet Sauvignon (Chile) 08	8/32
Altos Hormegos Malbec (Mendoza, Argentina) 08	10/40

MEZZE / SMALL PLATES

Temple Mezze Platter *Perfect for sharing!*

tzatziki, baba ghanoush, hummus, dolmas, spanakopita, moroccan spiced carrots & warm pita 15 (serves two) / 25 (serves four)

Crisp Fried Point Judith Calamari

lemon, zucchini, lemon aioli & gremolata 9

Trio of Crostini

seasonal selection 7

Gratin of Shrimp & Aged Feta (*Garides me Feta*)

oven-baked with tomatoes 13

Marinated Olives

herbs, extra-virgin olive oil, garlic & citrus zest 5

Rioja-Style Potatoes & Chorizo 7

Charcuteria & Cheese Board

chorizo & jamon serrano with manchego & idiazabal cheeses 14

SOUPS / SALADS

Portuguese-Style Caldo Verde

kale & potato soup with chorizo 7

Italian Celery Root & Fennel Soup 7

Fresh Hearts of Romaine Salad

pear, gorgonzola dolce, golden beets & toasted walnut vinaigrette 10

Organic Arugula Salad

lemon, extra-virgin olive oil & parmesan 8

Shrimp & Farro Salad

wheat salad with early spring vegetables & grilled shrimp 12

Serrano Ham & Fig Salad

baby spinach, spiced almonds, gorgonzola dolce & sherry vinaigrette 11

BRICK OVEN FLATBREADS

Traditional Margherita

tomato, whole milk mozzarella & fresh basil 12

Rhode Island Little Neck Clam

basil pesto & grana padano 14

Roasted Cremini Mushroom

arugula, mozzarella & gorgonzola dolce 13

PASTA

Penne al Forno alla Bolognese

oven-baked penne with meat sauce & parmesan cheese 15

Spaghetti alla Puttanesca

anchovies, gaeta olives, tomatoes, hot peppers, garlic & capers 13

Bucatini all'Amatriciana

house-cured pancetta, onions, tomato & crushed red pepper flakes 14

ENTREES

Greek-Style Chicken (*Kotopolo Riganato*)

grilled half chicken marinated in lemon, garlic & oregano with herb-roasted potatoes 17

Tagine of Local Line-Caught Cod

moroccan chermoula marinated cod fish, chickpeas & couscous 23

Vegetable Tagine

moroccan spiced vegetables & couscous 14

Andalusian-Style Pork Kabobs (*Pinchos Morunos*)

saffron rice & spinach 16

Grilled Lamb Loin Chops (*Cordero ala Parilla*)

sherry-honey glaze, chickpeas & spinach 28

Veal Ossobuco alla Reggiana

braised milk-fed veal shank with seared mushrooms & risotto 26

Grilled Ribeye Steak (*Bistecca Toscana alla Griglia*)

porcini butter & parmesan-garlic fries 29

Temple Burger

seasoned lamb burger, black olive tapenade, tzatziki, tomato & romaine on brioche bun with garlic-parmesan fries 13

Also Available with Ground Sirloin 12

DESSERTS

Buttermilk Panna Cotta with berries 7

Orange-Rosemary Olive Oil Cake with creme fraiche 7

Fresh Fruit Crostata with gelato 8

Chocolate Tart with caramel & sea salt 8

