

ESTD 2012

Decca

LOUNGE
& RESTAURANT

SMALL

MARINATED OLIVES • 9

OLIVE OIL, GARLIC, CHILI,
CITRUS, HERBS

MARBLE POTATOES • 10

CARAMELIZED ONION SOUR CREAM,
CHIVES

CHARRED BABY CARROTS • 13

PICKLED CURRANTS, PISTACHIO, MATCHA,
AVOCADO GREEN GODDESS

ROASTED RED BEETS • 13

WHIPPED RICOTTA, WOOD SORREL,
PISTACHIO MATCHA CRUMBLE

MEDIUM

MIXED GREENS • 12

FRESH HERBS, RADISH, PECORINO,
CASHEW BRITTLE, SHERRY VINAIGRETTE

CAVATELLI • 22

GUANCIALE AMATRICIANA, RICOTTA,
BREADCRUMBS, CALABRIAN CHILI

CHARRED OCTOPUS • 21

FENNEL, OLIVES, ORANGE, RADICCHIO,
SALSA VERDE

HAND CUT PAPPARDELLE • 18

FALL MUSHROOMS, TURMERIC, WALNUT,
BLACK GARLIC BUTTER, PARMIGIANO

ORICCHIETTE • 22

PARMIGIANO, TALEGGIO, RICOTTA, RAPINI,
CHILI FLAKE, CITRUS ZEST, BREAD CRUMBS

LARGE

HALF CHICKEN AL MATTONE • 35

GARLIC, LEMON, KALE, TORN BREAD,
PARMIGIANO REGGIANO

WOOD-FIRED CAULIFLOWER • 23

HARISSA, LENTILS, POMEGRANATE, LABNEH,
TOASTED SEEDS

DECCA BURGER* • 19

BACON, CARAMELIZED ONION, AGED CHEDDAR,
APRICOT MOSTARDA, CHALLAH BUN

FAROE ISLAND SALMON* • 31

RED SPECKLED PEAS, ESCAROLE, SALMORIGLIO

RIBEYE* • MKT

16OZ USDA PRIME BEEF, PAN JUS,
FRESH HERBS

P. 502.749.8128
EST. 2012



OPEN THURS-MON
5:00PM TO 10:00PM