

## First Courses

Daily Soup - priced accordingly

Piccolo Fritto 22  
fresh calamari/onion/celeryheart/coriander leaves/lemon mayonnaise

Duck 18  
duck pastrami/chicken and duck liver paté/garlic toast  
various house made pickles

Grilled Asparagus 19  
watercress/frisée/shaved smoked prosciutto Americano  
Meyer lemon mayonnaise/crispy Parmesan

Romaine Hearts 16  
caesar dressing/parmigiano reggiano/toasted bread crumbs

Six Oysters - priced accordingly  
cocktail sauce/lemons

Tuna Tartare 23  
sashimi grade yellow fin/soy marinade/daikon  
coriander seedlings/chili lime sauce

Arugula Salad 15  
organic arugula/lemon/fine olive oil/manchego

Steak Tartare 24  
hand-cut beef tenderloin/garlic crostini/tartare dressing/watercress

## To Share

whipped potato 7 / frites 7 / warm olives 7 / sautéed greens 9

## Second Courses

Spaghetti Chitarra 25  
Neopolitan style veal meatballs/tomato sauce/basil/smoked prosciutto  
Americano/ toasted parmesan bread crumbs

North Atlantic Cod 36  
tarragon mustard crust/beets/fennel/green beans  
meyer lemon relish/white wine butter sauce

Peppercorn Fettucine 30  
beef tenderloin/oyster mushrooms/Madeira/cream/pine nuts  
gruyère herb crust

Seafood 33  
fresh fish/shellfish/small artichoke hearts/tuscan style shell beans  
roasted cherry tomatoes/herbs/lemon/olive oil

Ravioli 25  
filled with garden pea and Pecorino/pancetta/snap peas/escarole/blistered  
cherry tomatoes/Parmesan fondue/toasted bread crumbs

Roasted Half Chicken 27  
lemon and tarragon/herb gnocchi/spring vegetables/tarragon jus

Grilled Calf's Liver 29  
parmesan whipped potatoes/green beans/buttermilk onion rings  
lemon garlic jus

Pappardelle 24  
shaved asparagus/broad beans/spring onions/arugula pesto  
walnut lemon picada

Grilled Filet Mignon 45  
P.E.I. pasture raised beef/frites/sautéed cherry tomatoes/greens  
harissa mayonnaise