

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

Tomato Salad 19
buffalo mozzarella/sweet onions/arugula/basil/Maldon salt/lemon
fine olive oil

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 sweet corn/smoked bacon/chanterelles/pearl onions
fava beans/wilted greens/tomato olive oil emulsion

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

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

Pappardelle 24
sweet pepper/onion/tomato/parsley/toasted bread crumbs/Pecorino

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