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## Hors d'oeuvre

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Gratinée à L'Oignon 16  
Classic French onion soup "au gratin"

L'ete' Salade 18  
Mesclun mix, arugula, pickled red onions, caramelized walnuts, strawberries, poppy seed vinaigrette

Caesar Salad 18  
Romaine lettuce, frisee, traviso radicchio, endive, croutons, shaved dop parmigiano reggiano,  
Portuguese  
white anchovies

Salade de Saison 16  
Little gem & Belgian endive, fennel, raspberries, pepitas, citrus vinaigrette

Escargots au Beurre à l'Ail et aux Noisettes 24  
Escargots with garlic and hazelnut butter

Peaches & Burratina 26  
Imported Burrata cheese, pan seared peaches, Prosciutto Toscano, balsamic reduction, evoo

Day Boat Seared Scallops, 32  
3 Pan seared U-10 chipotle aioli, blini with crème fraîche, smoked trout roe

Gnocchi aux Épinards 18  
Spinach gnocchi au gratin, Parmesan cream sauce

Moules Frites 34  
Steamed mussels with shallots & leeks in Sauvignon herb broth, pommes frites

Ricottina 28  
Imported Ricotta cheese, Salami Felino, Salami Strolghino, cherry tomato, evoo, crostoni

Caprese Salad 32  
Imported DOP Mozzarella di Bufala, Swank Farm heirloom tomatoes, basil, evoo

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current version of the menu emailed to you.



## Plats Chauds ~ Entrées

Paccheri Limone, Cozze, Gamberi 32

Pei mussels, shrimps, white wine, grated lemon peel, parsley, garlic, peperoncino, evoo

Bucatini Carbonara 24

Glaum farm eggs, pecorino cheese, tellicherry peppercorn, guanciale, black truffles

Fettuccine Caposante 36

Four U-10 scallops pan seared, white wine cream sauce, garlic, parsley

Pappardelle Cinghiale 30

Wild boar ragu', pappardelle ribbon pasta, 24 months parmigiano reggiano

Paccheri Ricotta 28

Large Rigatoni style pasta, fresh tomato sauce, imported dop sheep ricotta, basil, parmesan cheese

Spaghettoni Aglio, Olio, Pomodorini 24

Garlic, evoo oil, peperoncino, cherry tomato, parsley, parmigiano

Gnocchi aux Épinards 30

Spinach gnocchi au gratin, Parmesan cream sauce

Cannelloni Tartufi 36

Baked pasta filled with beef tenderloin, ricotta and truffle, pink Vodka sauce

Confit de Canard 44

Maple leaf farm duck confit, Beluga lentils, petite arugula salad

Coteletta Milanese 52

Berkshire 16oz pork chop, herb breaded pan fried, spicy aioli, arugula salad

Filet au Poivre 48

8oz Certified Angus filet mignon flamed with Cognac, peppercorn demi-glace, roasted baby carrots, potato puree

Wild Alaskan Salmon, 49

Pan seared wild alaskan filet, farrotto with corn, carrots, peas, beurre blanc, microgreens.

Alaskan Halibut 49

Alaskan Halibut filet, cannellini beans & red onions, herb beurre Blanc, red tomatoes confit

Short Rib 48

Braised short rib, veal demi, gruyere potatoes puree, baby carrots, broccolini

## Petits Plats ~ Sides

Pommes Frites & garlic aioli - Whipped potatoes - Sautéed Spinach in olive oil & garlic -

Potato gratin - Brussels sprouts almandine - Steamed Beluga lentils 10

Substitution 8

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## Wines - By - The - Glass

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Kir Royal 14  
French Spritz 14

## Les Desserts

Tartufone Chocolate 12	Crème Brûlée Tahitian Vanilla Bean 12
Ricotta Pistachio Cake 12	Profiteroles French Vanilla Ice Cream 12
Coppa Mascarpone 12	Fresh Berries & Whipped Cream 10
Tartufone Limone 12	

## Beverages

Sparkling Juice 4.75  
Coke, Diet Coke, Sprite 4.00  
Apple or Cranberry Juice 5.50  
Iced Tea (unsweetened) 5.50  
Bottled Water still & sparkling 7.95  
Milk 4.25  
Bottled Beer 6.50

## Coffee & Espresso

Espresso (double shot) 5.00  
Hot Tea 5.00  
Cappuccino 5.00  
Café Latte 5.00  
Café Americano 5.00  
Macchiato (double shot & foam) 5.00

Corkage fee 35 (2 bottle limit) Amex Mastercard & Visa Gladly Accepted. Water served upon request. 20% gratuity added to parties of 6 or more. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. The menu is subject to last minute edits due to availability and seasonal changes. Please contact us to have the most current version of the menu emailed to you.

**Merci & Bon Appétit**