



Hors d'Oeuvres

Gratinée à L'Oignon 16
classic french onion soup "au gratin"

Caesar Salad 18

Romaine lettuce, frisee, treviso radicchio, endive, croutons, shaved dop parmigiano Reggiano, portuguese white anchovies

Salade de Saison 16

Little gem & belgian endive, fennel, pomegranate, pepitas, pickled onions, citrus vinaigrette

Burratina Salad 24

Imported Italian burrata cheese, prosciutto toscano, balsamic pearl, evoo

Fritto Misto 30

Fried calamari, tentacles, wild shrimp, carrots, zucchini, lemon wedges, house garlic aioli

Escargot au Beurre à l'Ail et aux Noisettes 24

Escargot with garlic and hazelnut butter

Salmon Carpaccio 28

Cured thin slices of Norwegian salmon fillet, lemon rind, capers, microgreen, shallots, evoo, lemon juice.

Day Boat Seared Scallops 32

Three pan seared U-10 chipotle aioli, blini with crème fraîche, smoked trout roe

Gnocchi aux Épinards 18

House made spinach gnocchi au gratin, parmesan cream sauce

Moules Frites 34

Steamed mussels with shallots & leeks in sauvignon herb broth, pommes frites

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Plats Chauds ~ Entrées

Seafood Fettuccine 48

Champagne cream sauce, dungeness crab, wild shrimp, u-10 dayboat scallops, garlic, parsley

Risotto Pescatore 38

Arborio rice, Mediterranean mussels, wild shrimps, U-10 scallops, Manila clams, white wine, tomato sauce, parsley, garlic, evoo.

Rigatoni Pomodoro e Ricotta 28

Fresh tomato sauce, rigatoni pasta, basil, Imported italian ricotta cheese

Panciotti alle Melanzane 32

Fresh Agnolotti pasta filled with eggplant, brown butter, sage, parmigiano reggiano

Pappardelle al Cinghiale 34

Wild boar ragú, 24 months parmigiano reggiano, ribbon style pasta

Gnocchi aux Épinard 34

Spinach gnocchi au gratin, parmesan cream sauce

Cannelloni Tartufi 36

Baked pasta filled with beef tenderloin, ricotta & truffle, pink vodka sauce

Confit de Canard 46

Maple Leaf Farm duck confit, beluga lentils, petite arugula salad

Coteletta Milanese 54

Berkshire 12 oz pork chop, herb breaded pan fried, spicy aioli, arugula salad

Steak au Poivre 52

Certified angus 7 oz beef medallion flamed with cognac, peppercorn demi-glace, baby carrots, potato purée

Fish of the day 54

Fresh fish fillet pan seared with lemon risotto, meyer lemon beurre Blanc, red tomato confit.

Rack of Lamb 68

New Zealand Lamb rack roasted in the oven, yukon gold potatoes, seasonal vegetables, lamb au jus.

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Pork Chop 52

Bone in berkshire 16 oz pork chop, mesquite peppercorn lager crust, country potato, balsamic red cabbage

Les Desserts

Tartufone Chocolate 12
Ricotta Pistachio cake 12
12
Coppa Mascarpone 12

Crème Brûlée Tahitian Vanilla Bean 12
Profiteroles French Vanilla Ice Cream

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.