

## FOR THE TABLE

**Whipped Ricotta** \$8  
Thyme, honey, grilled country bread

**Charcuterie Board** \$15

**Cheese Tasting** \$16

**Cheese & Charcuterie** \$24

**Burrata** \$15  
Maldon sea salt, cracked pepper, and extra virgin olive oil

## SALADS

**Boston Lettuce** \$9  
Seasonal herbs, crispy shallots, mustard shallot vinaigrette

**Salad "Mille Feuilles"** \$12  
Romaine lettuce, apple wood bacon, warm Gorgonzola crostini

**Niçoise Salad** \$16  
Garden vegetables, quail egg, tuna confit, olive crouton

## SOUPS

**Tomato Watermelon Gazpacho** \$12  
Portuguese octopus

**Provençale Fish Soup** \$14  
Garlic croutons, Gruyère, classic rouille

## APPETIZERS

**Perugina Sausage** \$12  
Sweet pepper and onion ragoût

**Prawn and Scallop Ceviche** \$16  
Cucumber, radish, red pepper, ginger, paprika potato chips

**Vitello Tonnato** \$18  
Sweetbreads and blue-fin tuna, romaine hearts

**Prosciutto and Clam Croquettes** \$12  
Espelette chili oil

**Frog Legs Provençale** \$14  
Garlic cream

**Rouget in Brick** \$16  
Prosciutto, peperonata, basil pesto

**Brandade Crostini** \$14  
Prosciutto, spicy tomato concassée

**Roasted Beets** \$12  
Caramelized pears, lavender goat cheese, crème de menthe vinaigrette

**Tuna Crudo** \$16  
Hearts of palm, citrus, fines herbes

**Grilled Quail** \$18  
Panzanella salad, taggiasche olives, torn herbs

**Veal Tartare** \$17  
Whole grain mustard, salsa verde, crispy flat bread

## PASTA

**Cavatelli** \$18  
Green vegetables, tomato confit, herb pesto, aged Pecorino

**Ratatouille Raviolini** \$19  
Chorizo tomato sauce, Manchego

**Trofie** \$20  
Heirloom tomatoes, capers, olives, lemon, ventresca tuna

**Sicilian Olive Oil Risotto** \$22  
Cuttle fish ragoût, almond pesto

**Garganelli** \$21  
Serrano chili, rock shrimp, pickled red onions, seasonal squash

## FISH

**Whole Branzino à la Plancha** \$24  
Lemon olive oil

**Monk Fish in Fig Leaf** \$27  
Potatoes, onions & bacon, roasted fig with bone marrow, balsamic reduction

**Arctic Char** \$25  
Spaetzle, sweet corn, bacon, pearl onion, tomato confit

**Scallops** \$29  
Zucchini Provençale, red pepper, pine nut gremolata

**Black Bass** \$30  
Roasted artichokes, crispy green tomatoes with paprika, green tomato vinaigrette

## MEAT

**Chicken Breast & Thigh** \$24  
African spiced tomato and eggplant, panisses Niçoise

**Lamb Chops** \$34  
Parmesan and fava bean "crusted", crispy polenta, hen of the woods, tarragon jus

**Hanger Steak** \$27  
Roasted corn, baby carrot, crispy bone marrow, hunter jus

**Pork Loin** \$28  
Espelette crusted, roasted fingerling potatoes, chorizo, cipollini onions, cherry mostarda

## SIDES \$8

**Zucchini Provençale**

**Spaetzle**

**Sautéed Spinach**

**Panisses Duo**

**Roasted Mushrooms**

**Green Vegetables with Onions & Bacon**