

## 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

**Panzanella Salad** \$12  
Tomato, herbs, country bread, taggiasche olives\*

**Caesar Salad** \$12  
Riviera style\*

\* add chicken \$7, shrimp \$12

## SOUPS

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

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

## APPETIZERS

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

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

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

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

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

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

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

## PASTA

**Linguine** \$15  
Tomato sauce, basil, Parmesan

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

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

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

## SANDWICHES & ENTREES

**Croque Monsieur** \$15  
Sunny egg, violette mustard sauce

**Short Rib Burger** \$19  
Grilled bacon, Gruyère, brandy onions

**Seared Tuna Sandwich** \$22  
Prosciutto, avocado, red onion, spicy mayo

**Pecorino Quiche** \$15  
Wild mushrooms, roasted asparagus

**Chicken Paillard** \$22  
Marinated tomatoes, arugula and fennel salad, basil pesto, crispy panisses

**Hanger Steak** \$27  
Thick cut fries with rosemary, salsa verde

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

**Prawns** \$27  
Zucchini Provençale, red pepper, pine nut gremolata

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