

FROM THE BRICK OVEN

**Thin Crispy Focaccia with Robiola Cheese,
Marinated Fresh Tomato, Arugula, White Truffle Oil 35**

APPETIZERS

Soup of the Day 18

Soupe a'l'Oignon Gratinee 21

Lentil Vinaigrette 23

Endive au Roquefort 26

Organic Arugula Salad Pecorino Toscano 21

Little Gem Lettuce Caesar Salad 28

Baby Artichoke Salad Avocado, Parmigiano 31

Eggplant Napoleon Fresh Mozzarella, Roasted Tomato, Grilled Eggplant 27

Zucchini Carpaccio Mâche Pine Nut, Parmigiano, Shallot Vinaigrette 23

Beef Carpaccio Organic Arugula, Parmigiano 28

Fritto Mediterraneo Tiger Shrimp, Baby Calamari, Zucchini 31

Tuna Tartare Sushi Grade Tuna, Sesame & Soy Dressing 36 / 42 (main course)

MAIN COURSE SALADS

**Avocado Tricolore Salad, Fresh Mozzarella, Cherry Tomato, Black Olive,
Balsamic Dressing 37**

**Amaranth Free Range Chicken Breast, Romaine, Tomato, Organic Hard-Boiled Egg,
Feta, Kalamata Olive 38**

Grilled Vegetables Endive, Radicchio, Zucchini, Eggplant, Tomato 37

**Nicoise Mediterranean Tuna, Lettuce, Cherry Tomato, String Bean, Potato,
Organic Boiled Egg, Black Olive 36 (add sushi grade tuna 42)**

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.**

Party of six or more 20% gratuity will be added

TODAY'S SPECIALS

Fennel Salad *Arugula, Blood Orange, French Feta, Hazelnut & Balsamic Dressing* **29**

Moule Frites *Mussels, Tomato, Cilantro, White wine & Shallot* **39**

Lemon Sole *Asparagus & Beet* **42**

Hanger Steak au Poivre *French Fries or Green Salad* **58**

ENTRÉES

Omelet *Goat Cheese & Tomato* **32**

Maine Lobster Ravioli **43**

Rigatoncini *Vodka Sauce* **40**

Wild Mushroom Risotto *Parmigiano, White Truffle Oil* **41**

Spaghettoni alla Carbonara **42**

**Gluten free pasta available*

Curry Jumbo Shrimp *Cous-Cous with Golden Raisins & Almonds* **45**

Whole Mediterranean Branzino *Sauteed Spinach* **54**

Wild King Salmon *Asparagus, Dill Sauce* **47**

Pan Seared Tuna *Lentil, Creamy Mustard Sauce* **46**

Halibut Filet *Haricot Vert, Caper, Olive, Cherry Tomato* **49**

Chicken Paillard *Tricolore Salad* **39**

Free Range Baby Chicken *Mashed Potato, Asparagus, Mustard Seed Sauce* **46**

Prime Wagyu (Cheese) Burger *Lettuce, Tomato, Pickle, Fries or Salad* **37**

Amaranth Steak Tartare *Prepared to Your Taste and Served with Fries* **39**

Veal Scallopine Provençale *Olives, Fresh Tomato, Jasmine Rice* **47**

Prime Sirloin Steak *Peppercorn Sauce, Mixed Green or Fries* **68**

SIDES 17

Wild Mushroom	Sautéed Spinach	Steamed Vegetables	Sautéed Haricot Vert
Sautéed Asparagus	French Fries	Roasted Potato	Mashed Potato