



D I N N E R M E N U

A P P E T I Z E R S

Soup of the Day	17	Pan Seared Goat Cheese	25
Onion Soup Gratinee	18	French goat cheese, frisee salad, red beet, bacon, shallots-lemon Extra virgin olive oil vinaigrette	
Lentil Vinaigrette	19	Avocado Salad	27
Organic Arugula	21	tricolore salad, fresh mozzarella, cherry tomato, olives, balsamic dressing	
shaved pecorino Toscano di Pienza		Mixed Grilled Vegetables	28
Endive with Roquefort	23	endive, radicchio zucchini, peppers, eggplant, tomato, lemon dressing	
Baby Artichokes	31	Beef Carpaccio	29
avocado, parmesan		arugula salad, parmesan	
Zucchini Carpaccio	22	Octopus Salad	30
mache salad, pine nuts, parmesan, herbs-shallot's dressing		thin sliced octopus, frisee salad, cherry tomato, olives, orange, lemon extra virgin oil	
Tomato Provencal	24	Fritto Mediterraneo	33
olives, onion, oregano, lemon Extra virgin olive oil		arugula salad, parmesan	
Napolean of Eggplant	26	Thin Focaccia with Robiola Cheese	35
fresh mozzarella, roasted tomato, grilled eggplant		filled with marinated fresh tomato, arugula, white truffle oil	
Tuna Tartare	31/39		
sesame, E. V. olive oil, soy sauce dressing			

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness
Dishes and price are subject to change



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E N T R E E S

Gnocchi Al Pesto	31	Whole Mediterranean Branzino	42
Ravioli of the Day	33	spinach	
Penne Alla Bolognese	35	King Wild Salmon Filet	44
Pappardelle Al Telefono	37	asparagus, dill sauce	
Risotto Tiger Shrimp & Spinach	39	Chicken Paillard	39
		tricolore salad	
Prince Edward Island Mussels	35	Baby Chicken	42
white wine, shallots, cilantro, garlic, tomato, fries		mashed potato, asparagus, mustard seed sauce	
Seared Tuna	46	Steak Tartare	39
warn lentils, creamy mustard sauce		prepared to your taste, fries	
Halibut Filet	52	Veal Scaloppini Alla Provençal	46
haricot verts, caper, olive, cherry tomato		veal medallions, olives, fresh tomato, jasmine rice	
Pan Seared Sea Scallops	50	Straccetti Di Manzo	48
mushroom, braised leeks, creamy lemon sauce		thin pounded beef tenderloin, arugula, parmigiano	
Curry Jumbo Shrimp Couscous	48	Prime Sirloin Steak	58
		peppercorn sauce, mixed greens or fries	

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D E S S E R T S

Amaranth Pavlova Cake to Share 28

merengue, whipped cream, mixed berries

Crème Caramel 15

Tiramisu 17

Tarte Tatin 16

upside down caramelized warm apple tart, vanilla ice cream

Mille-Feuille Napoleon 19

mixed berries, crème anglaise

Ice Creams & Sorbets 17

Ricotta Cheesecake 16

pine nuts, raisins, raspberry coulis

Warm Flourless Chocolate Cake 17

organic fresh whipped cream, Valrhona chocolate

Fresh Mixed Berries 19

Profiteroles 17

vanilla ice cream, Valrhona chocolate

Cantucci Al Vin Santo 16

homemade biscotti, Vin Santo

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