



Est. 1933

CLASSICO

- PARSNIP SOUP 10
duck confit croquettes, toasted chestnut
- SEARED BEEF CARPACCIO 14
three peppercorn crust, white truffle oil, parmigiana, crouton, garlic aioli
- GRILLED SHRIMP 12
bagna cauda, escarole, espelette
- CAESAR SALAD 10
romaine, anchovy croutons
- "EGGPLANT PARM" FLATBREAD 12
sliced eggplant, green tomatoes, roasted garlic puree, mozzarella, parmigiano
- ANTIPASTI MISTI 25
cured meats, cheeses, giardineira, olives, seasonal vegetables
- HOUSE BURRATA "CARBONARA" 12
english pea, prosciutto two ways, shaved hen egg, grains of paradise, watercress

NOUVEAU

- REGIONAL OYSTERS 16
maitre'd hotel mignonette, lemon oil
- MEDITERRANEAN SALAD 10
mixed greens, olive, red onion, goat's feta, piquillo, champagne vinaigrette
- KALE-FRISEE SALADE 11
"cold weather" vinaigrette, bacon lardons, candied walnuts, comte cheese, grilled persimmon
- CRISPY DUCK CONFIT 12
warm le puy lentils, house smoked bacon, pomegranate-berry gastrique
- SEARED FOIE GRAS 22
"panettone grilled cheese", st. agur bleu, blueberry gastrique, bitter greens
- ESCARGOT AMERICAINE 14
roasted marrow bone, parsley, shallot, caper salad, grilled sourdough

PASTA FRESCA

- TAGLIATELLE nantucket bay scallops, aglio olio, white wine 16
- GRANDMA'S RAVIOLI veal, chicken & spinach filling, porcini brodo 12
- PENNE BOLOGNESE our classic style ragu, olive oil, parmigiano 12
- PAPPARDELLE broccoli rabe, sausage, garlic, chili pepper, olive oil 12
- RICOTTA CAVATELLI "BLT", wilted greens, smoked pork, cherry tomato 12
- PAD THAI shrimp, rice noodles, vegetables, tamarind, lime, peanut 14

CLASSICO

- VEAL "SALTIMBOCCA" 33
braised veal cheeks, crispy prosciutto, potato puree, haricots vert, fried sage, dry marsala veal jus
- ORGANIC CHICKEN 26
housemade sweet fennel sausage, garlic infused potatoes, tomato, fontina cheese, spinach
- GRILLED ANGUS RIBEYE 39
umami-bomb shiitake mushrooms, charred herb yukon gold potatoes, roasted habanada peppers, black garlic
- ATLANTIC HALIBUT 34
shellfish-tomato fregola, fines herbs, mussel and clam butter, caramelized leek, golden oyster mushrooms

NOUVEAU

- SEA SCALLOPS 35
purple sweet potato, chile-ginger roasted romanesco, galangal sauce, togarashi, crispy lotus root
- PRIME HANGAR STEAK 27
caribbean style marinade, cilantro avocado crema, warm vegetables escabeche, burdock root, peruvian potato
- CERVENA VENISON 36
forest herb scented, juniper berry, chestnut spaetzle, celery-root sauerkraut, elderberry-cocoa jus
- RACK OF LAMB 37
roasted green and white asparagus, spiced eggplant caponata, pommes aligote, mint, glace de agneau

CHEF'S TASTINGS AVAILABLE DAILY

8-COURSES - 90

ADD OUR CELLAR WINE PAIRING TO YOUR TASTING

Chef de Cuisine - Thomas Kaldy

Thoroughly cooking meats, seafood and shellfish reduces the risk of food born illness. Please notify server of any food allergies or dietary restrictions.

For your convenience, a 20% gratuity will be added to parties of 6 or more.