

| starters/salads |

SEASONAL SOUP 4

CHOPPED 12

tomato / provolone
garbanzo/ Italian salami

FARRO 14

scottish salmon / cucumber
greek feta / red onion
kalamata olives

HARVEST 9

seasonal. Market Fraiche.
fruits, vegetables and nuts
sherry vinaigrette

NICOISE 14

seared herb crusted albacore tuna
anchovy / egg / olives / fingerlings
mustard vinaigrette

FUNGI 11

mixed mushrooms / parmigiano
citrus vinaigrette

SALMON TARTARE 6

basil aioli / avocado / chives

| sandwich |

B.L.A.T. 10

TRUFFLE BURGER 10

ORGANIC, PRIME BEEF
boschetto truffle cheese
onion fondue /add egg: 3

THE ITALIAN 10

pesto / mozzarella
avocado / bell pepper

TURKEY BURGER 6

ORGANIC TURKEY
pesto aoli/ lettuce/ tomato
gruyère/arugula/crispy shallots

AHI BURGER 10

WILD CAUGHT, SUSHI GRADE AHI
avocado, bacon, mixed greens
habanero sauce

VEGGIE BURGER 9

portabello mushroom/spinach aoli
red onion/ shaved parmesan

THE CLASSIC BURGER 8

SALMON BURGER 7

| brunch |

FRENCH TOAST 8

strawberries compote / house
made maple syrup

EGGS BENEDICT 12

canadian bacon / hollandaise

FRITTATA 10

mushrooms/spinach/goat cheese

SMOKED SALMON 9

arugula / bagel chips / red onion

STEAK AND EGGS 18

flat iron steak / sunny side eggs
breakfast potatoes

POLENTA 10

wild mushrooms/poached egg

BREAKFAST PIZZA 11

potato/fontina/bacon/ sausage/egg

| prix fix 15 |

ask your server for details

| entree |

MONKFISH 19

potato purée / spinach
white wine sauce

JIDORI CHICKEN 16

ricotta gnocchi / confit cioppolini
haricot verts / salsa verde

BRAISED BRISKET 13

cheese fondue / fingerlings
tomato confit

PORK CHOP 21

sweet potato-apple puree
black kale / mix mushrooms
port wine sauce

STEAK FRITES 15

prime flat iron / herb butter
red wine jus

16OZ RIBEYE 22

truffle mash potatoes / asparagus
mixed mushrooms

BRAISED SHORT RIB 15

Saffron couscous / rapini
Salsa verde

| pasta 10 |

CLASSIC LASAGNA

organic beef bolagnese
grated parmesan, bechamel

VEGETARIAN LASAGNA

braised raddichio, fondue cheese
herb salad

TAGLIATELLE

cream sauce, ham, parmesan

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AGLIO E OLIO

garlic, oregano, basil
fresh ground pepper

ORECCHIETTE

italian sausage
zuchinni, **pesto**

SPAGHETTI NICOISE

lemon, olives, basil

SPAGHETTI POMMODORO

tomato sauce, basil, parmesan

PENNE ARRABIATTA

tomato, mussels, tarragon
roasted jalapeno

BLACK TAGLIATELLE

asparagus, tomato
herb salad

CHICKEN ALFREDO

parmesan, garlic, egg yolk
jidori chicken

VEGGIE RISOTTO

saffron, apples
zucchini, dill

| pizza |

MARGHERITA 10

mozzarella / tomato / basil

ROASTED CORN 13

creme fraiche / ham / sage
smoked mozzarella

BALSAMIC ONION 12

Le Chevre goat cheese
herbs / confit chicken

PISTACHIO PESTO 13

sausage/parmigiano/mozzarella

SALAMI 16

tomato sauce / fontina
roasted peppers / green olives

SPICY HAWAIIAN 14

roasted pineapple / cilantro
Italian ham / **habanero**

| Executive Chef Junior Perez |

20% Service Charge Parties of 6 or More



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