

| 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

| prix fix 15 |

ask your server for details

| pasta 10 |

CLASSIC LASAGNA
organic beef bolagnese
grated parmesan, bechamel

VEGETARIAN LASAGNA
braised raddichio, fondue cheese
herb salad

TAGLIATELLE
cream sauce, ham, parmesan

TAGLIATELLE
AGLIO E OLIO
garlic, oregano, basil
fresh ground pepper

ORECCHIETTE
italian sausage
zucchini, **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

| cocktails |

Essence of Grapefruit 9
Cucumber Martini 9
Ginger on Fire 9
Prosecco Flower 9

| 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

| 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**

BROCCOLI RAAB 14
broccoli/ bacon / asiago
roasted garlic béchamel
oven dried tomato

| Executive Chef Junior Perez |

20% Service Charge Parties of 6 or More



FRAÎCHE

| Executive Chef Junior Perez |
20% Service Charge Parties of 6 or More