

STARTER

WARM OLIVES: CITRUS, CHILI, HERBS, GARLIC (V,GF,DF)	10
SEASONAL SOUP	12
PORK BELLY: CHERRY-AGRODOLCE, FENNEL POLLEN	18
BURRATA: HEIRLOOM TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL, FLEUR DE SEL, CROSTINI	17
GNOCCHI CASANOVA: SPINACH DUMPLINGS, PARMESAN AU GRATIN (V)	16/28
BIB LETTUCES: BACON, BLUE CHEESE, RADISH (GF)	15
FIELD GREENS: GARLIC, CAPER, RED ONION, GRANA PADANO (V,GF)	13
DEVILED EGGS: CAVIAR, AVOCADO, ESPELETTE (GF,DF)	12
PÂTÉ DE CAMPAGNE: PISTACHIO, MOSTARDA, PICKLES, CROSTINI	21
LOCAL CHEESES: BREAD, ACCOMPANIMENTS (V)	32

MAIN

CANNELLONI:	
•SPINACH, GARLIC, MOZZARELLA, TOMATO SAUCE (V).....	29
•BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE.....	32
RAVIOLI: SUMMER SQUASH, TOMATO, WHITE WINE, BASIL, PECORINO (V).....	32
OSSO BUCO: CELERY ROOT, CITRUS, CARROT, GREMOLATA (GF).....	42
LAMB LOIN: POTATO, ONION, BLACK GARLIC (GF).....	42
FETTUCCINE: LOBSTER, CLAM, MUSSEL, PRAWN, VELOUTÉ.....	44
CARBONARA: PANCETTA, HEN YOLK, ENGLISH PEAS, PARMESAN, PANGRATTATO.....	32
FRESH CATCH:	MP
DUCK BREAST: HERB RISOTTO, MUSHROOM, DEMI JUS (GF).....	39
BOLOGNESE: RIGATONI PASTA, GRANA PADANO.....	30
CHEF'S CUT:.....	MP

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

SMALL PLATES

FIELD GREENS (V. GF) 13

GARLIC, CAPER, RED ONION, GRANO PADANO

BIB LETTUCES (GF) 15

BACON, BLUE CHEESE, RADISH

GNOCCHI CASANOVA (V) 16

SPINACH, PARMESAN CREAM, 'AU GRATIN'

DEVEILED EGGS (GF) 8

CRISPY BACON, SPRING PEAS, PARMESAN,
ESPALETTE

SEASONAL SOUP 10

CHARCUTERIE AND LOCAL CHEESE 28

MUSTARDS, FERMENTED THINGS, LAVASH

LARGE PLATES

MOULES FRITES (GF) 22

MUSSELS, GARLIC, WHITE WINE, LEEK, CALABRIAN CHILI

STEAK FRITES (GF) 25

SIRLOIN, MUSHROOM, DEMI GLAZE

FETTUCCINE 25

SHRIMP, MUSSELS, PESTO, WHITE WINE, CREAM

CANNELLONI 26/28

SPINACH, GARLIC, MOZZARELLA, TOMATO SAUCE (V)
OR

BRAISED BEEF, MOZZARELLA, TRUFFLE, TOMATO SAUCE

FRESH CATCH MP

PASTA CARBONARA 23

PANCETTA, HEN YOLK, ASPARAGUS, GRANO PADANO

CROQUE MONSIEUR 17

HAM, BÉCHAMEL, GRUYÈRE, 'AU GRATIN'
-SERVED WITH SALAD OR FIRES

*ADD FARM EGG 3

CHEESE BURGER 6 OZ 20

GRASS FED BEEF, AGED CHEDDAR, LETTUCE, TOMATO,
ONION, PICKLE, DIJONAISE

*ADD FARM EGG 3 * ADD BACON 4

-FRIES OR SALAD