



Hors d'Oeuvres

Gratinée à L'Oignon 17

Classics French onion soup “au gratin” gruyere cheese.

Caesar Salad 19

Romaine lettuce, frisee, Treviso radicchio, endive, croutons, shaved dop parmigiano Reggiano, Portuguese white anchovies

Salade de Saison 17

Little gem & Belgian endive, fennel, pomegranate, pepitas, pickled onions, citrus vinaigrette

Wild Arugula Salad 18

Fresh wild arugula, chiffonade of Radicchio, evoo, lemon juice, capers, grated Parmigiano Reggiano

Fritto Misto 36

Fried calamari, tentacles, wild shrimp, carrots, zucchini, lemon wedges, house garlic aioli

Escargot au Beurre à l'Ail et aux Noisettes 26

French Escargot baked in house made compounded hazelnut, garlic, parsley butter

Salmon Carpaccio 30

Cured thin slices of Norwegian salmon fillet, lemon rind, capers, microgreen, shallots, evoo, lemon juice.

Day Boat Seared Scallops 36

Three pan seared U-10 chipotle aioli, blini, imported smoked trout roe

Gnocchi aux Épinards 26

House made spinach gnocchi au gratin, parmesan cream sauce

Moules Frites 38

Steamed mussels with shallots & leeks in sauvignon Blanc herb broth, pommes frites

Manila Clams Pot 38

Sauteed with shallots, leeks, garlic white wine, butter and parsley



Panciotti Pomodoro e Ricotta 36

Fresh Agnolotti pasta filled with eggplant, fresh tomato sauce, ricotta cheese, basil, parmigiano Reggiano

Pappardelle al Cinghiale 38

Wild boar ragù, 24 months parmigiano Reggiano, ribbon style pasta

Lasagna Traditionelle 45

Fresh sheets of pasta layered with Bolognese, bechamel, ricotta cheese, truffle mushrooms, house ground beef tenderloin, baked with mozzarella and Parmigiano

Gnocchi aux Épinard 38

House made Parisian style spinach gnocchi in a parmesan cream sauce, gratineed in the oven

Confit de Canard 48

Maple Leaf Farm duck legs slowly cook in the oven with beluga lentils, petite arugula salad and lardons

Fettuccine Caposante 49.50

Housemade Fettuccine pasta with cremini mushroom truffle sauce, arugula, parmesan, 3 large day boat scallop seared

Tortelloni di Manzo 42

House made Tortelloni filled with braised short rib sauteed in a demi glaze sauce with mirepoix, Parmigiano Reggiano, parsley

Cannelloni al Tartufo 45

House made sheet of pasta, rolled and stuffed with ricotta, truffle mushroom sauce, filet mignon baked in a tomato sauce with splash of vodka, bechamel, mozzarella and Parmigiano Reggiano

Poulet Rotie 52

Mary's free range, organic chicken breast, seared and baked with garlic and rosemary with roasted vegetables, potato puree, chicken au jus

Split charges applied to all dishes shared \$5.00.

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

The menu is subject to last-minute edits due to availability and seasonal changes. Please contact us to have the most current version of the menu emailed to you.

Bon Appétit!!