

appetizers

french onion soup
\$10

roasted marrow bones
onion marmalade & grilled country bread
\$14

warm goat cheese profiteroles
herb & roasted red pepper salad
\$12

fried calamari
spicy tomato sauce
\$13

foie gras terrine
pickled red onion
\$15

seared tuna polpetti
herbed yogurt, cucumber & fennel salad
chili oil
\$15

smoked mozzarella & ricotta fritters
fried zucchini & spicy tomato sauce
\$12

grilled octopus
zucchini, orange, saffron orzo & radicchio
\$14

crispy prosciutto & fontina flatbread
mushrooms & arugula
\$13

salads

mixed field greens
sherry vinaigrette
\$9/12

frisée aux lardons
red wine vinaigrette
\$13/18

chopped salad
celery, cucumber, hearts of palm & beets
balsamic vinaigrette
\$14/19

caesar
\$11/15
add grilled tuna, salmon or chicken
\$16/20

endive
blue cheese, walnuts & sherry vinaigrette
\$12/16

niçoise
seared tuna
haricots verts, potatoes, eggs & anchovy
red wine vinaigrette
\$17/22

mediterranean
celery, cucumber, chickpeas, pepperoncini
black olives, grape tomatoes & feta
grilled flatbread & oregano vinaigrette
\$13/18

sautéed shrimp
frisée, artichokes & capers
\$16/21

grilled skirt steak salad
gorgonzola, roasted peppers & watercress
chimichurri vinaigrette
\$25

sides

- \$6
- french fries
 - crushed potatoes
 - warm artichokes & escarole
 - creamed or sautéed spinach
 - warm bulgar wheat salad
 - ratatouille
 - corn, fava bean & tomato ragu
 - haricots verts
 - sautéed mushrooms

pasta specials

monday
rigatoni alla genovese
\$12/18

tuesday
spaghetti alla carbonara
\$14/20

wednesday
bucatini all'amatriciana
\$14/20

thursday
orecchiette alla norcina
\$15/21

friday
linguine con vongole
\$16/22

saturday
spaghetti alla bolognese
\$16/22

sunday
cacio e pepe
\$12/18

mussels
small \$17
large (with french fries) \$26

- choose a sauce:
- shallots, parsley & white wine
 - pesto & cherry tomatoes
 - provençal
 - dijonnaise
 - chorizo & onion

steaks
served with french fries & field greens

hanger
\$28

strip
\$34

skirt
\$27

filet mignon
\$37

rib eye
\$38

grilled portobello mushroom
\$22

- choose a sauce
- green peppercorn
 - shallot bordelaise
 - dijonnaise
 - chimichurri
 - butter maître d'hôtel
 - béarnaise

add an extra sauce
\$4

landmark hamburger or chicken burger
with french fries & field greens
\$15

add cheese:
american, gruyère, blue, cheddar
mozzarella, smoked mozzarella
\$17

sandwiches
served with field greens

croque monsieur / madame
ham & melted gruyère / fried egg
grilled country bread
\$15/16

smoked tuna
celery, red onion & capers
ciabatta
\$14

pressed prosciutto, mozzarella & pesto
baguette
\$15

grilled eggplant & tomato tartine
goat cheese & black olive tapenade
grilled country bread
\$12

steak sandwich
caramelized onions, dijon mustard & gruyère
baguette
\$18

grilled chicken
roasted peppers & caramelized onions
smoked mozzarella
ciabatta
\$15

pork confit sandwich
red onion, hot cherry peppers & arugula
ciabatta
\$16

entrées

pan-seared salmon
corn, fava bean & tomato ragu
\$27

asparagus risotto
parmesan & leeks
\$15/22

roasted half chicken
bulgar wheat & green olives
lemon-scallion vinaigrette
\$26

grilled pork chop
roasted peaches, caramelized onions & spinach
salsa verde
\$30

grilled lamb chops
watercress & lemon
\$33

cheese plate
\$12/22

omelette
served with field greens
\$12

- additions + \$2
- spinach
 - tomato
 - red onion
 - ratatouille
 - sautéed mushrooms
 - american cheese
 - gruyère
 - goat cheese
 - cheddar cheese
 - mozzarella
 - feta
 - smoked mozzarella

- additions + \$3
- ham
 - chorizo
 - sausage
 - bacon
 - shrimp

no substitutions
our suggested 20% gratuity will be added to parties of 8 or more.