appetizers

french onion soup
$10

roasted marrow bones
onion marmalade & grilled country bread
$14

warm goat cheese profiteroles
herb & roasted red pepper salad
$13

fried calamari
spicy tomato sauce
$12

foie gras terrine
pickled red onion
$15

lamb meatballs
tomatoes, whipped ricotta & mint
$13

smoked mozzarella & ricotta fritters
fried zucchini & spicy tomato sauce
$11

grilled octopus salad
potatoes, onions & chorizo vinaigrette
$13

smoked duck & fontina tarte flambée
grilled flatbread, red onions & watercress
$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
- israeli couscous, fennel & tomato
- haricots verts
- sautéed mushrooms

no substitutions

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
$27

strip
$32

skirt
$26

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
$3

landmarc 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, cherry peppers & arugula
ciabatta
$16

entrées

grilled salmon
fennel, tomato, black olives & chorizo
israeli couscous
$27

asparagus risotto
parmesan & leeks
$15/22

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

grilled pork chop
caramelized onions & apples
sautéed spinach
$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
- smoked mozzarella

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

our suggested 20% gratuity will be added to parties of 8 or more.