



EST. 1983

DINNER

aperitivo

primo piatto

piatto forte

FORMAGGI

TOASTED FOCACCIA, WARM HONEY,
SEASONAL PRESERVES, BLACK OLIVE PÂTÉ

3 for 17. 4 for 21.

PROVIDENCE

*north carolina, goat, award winning alpine type
with a spectacularly soft, powdered finish*

BRIE FERMIER

versailles, cow, earthy, oceanic—a classic brie

HUDSON FLOWER

*hudson valley, sheep, inspired by the creamy,
aromatic fleur du maquis from corsica*

MANCHEGO

la mancha, sheep, sharp, caramel, aged one year



HOUSE BRUSCHETTA 10

english cucumber, vine tomato, shallots [vegan]

+4

+3

SCOTTISH
SMOKED SALMON

FRESH
MOZZARELLA

PASTA

FRESHLY SHAVED PARMESAN &
HOUSEMADE MARINARA, BASIL PESTO
OR ALFREDO

ZUCCHINI SPAGHETTI 13

freshly cut & al dente

SQUID-INK INFUSED

LINGUINE 16

RAVIOLI

16

six-cheese

*black & white truffle + 2
shiitake*

*arugula & ricotta
spinach*

SPAGHETTI POLPETTI 16

old-fashioned meatballs in marinara

LINGUINE VERDE 13

with our housemade basil pesto

FROM THE SEA

BASTED IN OUR AIRY
HOUSE PROSECCO SAUCE

FILLET OF ARCTIC CHAR* 24

*steamed asparagus, caramellized citrus,
rosemary*

TIGER PRAWN 20

tossed with basil, garlic, house chili blend

SALMON FILLET 24

escabeche of olive oil, smoky pimentón, shallots

* A SUCCULENT, ENVIRONMENTALLY
FRIENDLY COUSIN OF TROUT



FOWL

DUCK CONFIT 22

potato wafers, traditional herb & spice marinade

CHICKEN TRIESTE 20

*dressed in sauce provençale, with a bread basket or
saffron-infused basmati rice*

INSALATE

AVOCADO & ARUGULA

16

*a classic dark green salad from europe
meets the flavors of north america.*

[vegan]

+5

LIGHTLY SAUTÉED CHICKEN

PRAWNS

FOUR SEASON 14

*goat cheese, walnuts, red beets,
organic mesclun*

CAPRESE 12

vine tomato, fresh mozzarella, basil

KALE CAESAR 14

*crisp kale-romaine blend,
housemade croutons*

PANINI

FRESH MOZZARELLA MELTED ON
FOCACCIA SCHIACCIATA

PASTORALE 10

*vine tomato, arugula, alfalfa,
housemade sundried tomato pesto*

BOHÈME 12

*arugula, basil leaves, chicken,
housemade balsamic vinaigrette*