

STARTERS

Vitello Tonnato

Thin slices of slow-roasted veal,
creamy tuna sauce and capers

22

Burrata

Roasted cherry tomatoes
and basil pesto

19

Beef Carpaccio

Arugula, shaved parmigiana reggiano

24

Sea Bass Carpaccio

Pickled cucumber, tomato and olives

| GF | 21

Grilled Shrimps

Cooked in the jasper with butter and garlic

21

Sardine Bruschetta

Sardines served on a tomato bruschetta

17

Crab Arancini

Rice fritters filled with crab

23

Plateau de Fromage & Charcuterie

Comté, parmesan, Blu '61,
jamon and salami served
with beignets salés

29

SALADS

Pomodori

Heirloom tomatoes from our farm
with ricotta cheese and
fresh oregano

16

Kale Salad

Mastelo cheese, zucchini
and caramelized
pecans

17

Green Salad

Shrimp, avocado
and a homemade
vinaigrette

21

PASTA & RISOTTO

Gnocchi al Tartufo

Homemade gnocchi, parmesan sauce and truffle

| VG | 25

Sea Urchin Linguine

32

Linguine al Pesto

Basil from our farm and parmesan

18

Linguine al Pomodoro

Roasted tomatoes from
our farm and basil

16

Shrimp Ravioli

29

Risotto alla Milanese with Mussels

23

MAIN COURSES

Sea Bass Fillet

Grilled in the jospier served with seasonal greens
| GF | 39

Sole Meunière

Cooked in a lemon and butter sauce (to share)
83

Veal Milanese "Orecchia d' Elefante" Style

Our signature veal milanese breded on the bone (to share)
85

Free-Range Chicken

Chargrilled with cherry tomatoes, potatoes and spicy mayo
| GF | 25

Filet Mignon

Served with French Fries, choice of béarnaise or pepper sauce
| GF | 52

Rib-eye Black Angus

Served with French Fries and béarnaise sauce
| GF | 56

SIDES

Zucchine Fritte

12

French fries

8

Rocket and parmesan salad

9

Sautéed wild mushrooms

9

DESSERTS

Saint Honoré...au chocolat

15

Tiramisu

13

Tarte fine aux pommes

14