

## Share Plates

Warm olives: .....	8
Seasonal soup:.....	10
Endive: apple, walnut, blue cheese, dill, celery .....	15
Burrata: chicory, walnut, pickled raddish, agrumato.....	16
Tartare: beef filet, trout roe, egg yolk, pickles, espelette lavash.....	18
Citrus: pomegranate, goat cheese, pine nut, arugula.....	14
Gnocchi Casanova: spinach dumplings, parmesan, 'au gratin'.....	16
Local charcuterie: lavash, crudité, mustard.....	29
Local cheeses: bread, accompaniments.....	32

## Large Plates

Cannelloni: braised beef, mozzarella, truffle, tomato sauce.....	28
Capellini: herb pesto, chanterelle, parmesan.....	29
Pappardelle: rabbit, delicata, spicy greens.....	32
Fettuccine: lobster, clam, mussel, prawn, velouté.....	39
Squash: eggplant, tomato, peppers, basil, sunflower.....	26
Quail: mushroom, truffle, apple, turnips.....	32
Fresh catch: brassicas, fish reduction.....	MP
Pork: pumpkin, cabbage, jus, pumpkin seed.....	34
Lamb: couscous, kale, black garlic.....	42
Chef's cut:.....	MP

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### Our philosophy

We are committed to the culinary arts with a focus on contemporary and rustic cuisine. We provide our guests the best quality ingredients available to us by embracing and supporting our local small organic farms and fisheries. Authenticity has always been at the core of our vision. We are always questioning and ever evolving.

Executive Chef Bryan Smith - Water served upon request - 18% gratuity on parties of 8 or more