

# Hors d'Oeuvres

- PANISSES  
chickpea fries, aioli 7.
- BEETS & CHEVRE  
whipped goat's cheese 8.
- FAVA HUMMUS  
tahini, harissa, flatbread 9.
- GRILLED MERGUEZ  
spicy lamb sausage 9.
- SALT COD FRITTERS smoked chili aioli 9.
- PISTOU  
Nice vegetable soup with basil - garlic pesto 10.
- PISSALADIERE  
savory Provençal onion tart with olives, thyme  
parmesan, sun-dried tomato pesto 13.  
*with salt cured anchovies* 14.
- BURRATA  
pistachio pesto, roasted beets,  
baby mustard greens, lemon vinaigrette 15.
- FAVA BEAN TORTELLONI  
parmesan & butter 13.
- RISOTTO  
peas, lemon zest, garlic, onions, thyme & parmesan,  
finished with taleggio cheese 14.
- DUCK LIVER MOUSSE  
fruit gelée, candied walnuts, crostini 12.
- CALAMARI FRITTI  
fried calamari with tomato sauce, peppadew peppers,  
garlic, olives, lemon & herbs 14.
- ESCARGOT  
baked en cocotte with tomato fondue,  
garlic butter, breadcrumbs 13.
- TUNA TARTARE\*  
avocado, chives, lemon vinaigrette,  
harissa, potato crisps 15.
- SELECTION OF IMPORTED & DOMESTIC CHEESE  
grilled sourdough, candied walnuts & apples 15.

# Salades

- ARUGULA  
shaved parmesan, fennel, olives, extra virgin olive oil 12.
- KALE  
purple carrot ribbons, chick peas, diced apricots,  
toasted almonds, honey mustard vinaigrette 14.
- HEARTS OF ROMAINE  
anchovy - garlic vinaigrette, parmesan croutons 13.

# Plat du Jour

- MONDAY.. TROUT MEUNIERE 24.
- TUESDAY.. VEAL SCALLOPINE 28.
- WEDNESDAY.. BRANZINO 27.
- THURSDAY.. BABY LAMB CHOPS\* 28.
- FRIDAY.. BOUILLABAISSE 30.
- SATURDAY.. ROAST DUCK 32.
- SUNDAY.. PASTA FORTE 22.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

# Entrees

- TUSCAN CHICKEN "cooked under a brick"  
all natural half chicken, spring mushrooms sautéed with sweet onions,  
potato pancake & chicken jus .....25.
- DUCK BREAST\*  
charred spigarello, caramelized fennel, cherry brandy sauce . . . .28.
- CHICKEN PAILLARD  
red & yellow endive salad with haricots vert, fennel,  
grapefruit, tomatoes, white balsamic vinaigrette .....24.
- RAVIOLI NISSARDA  
short rib ravioli, red wine sauce, butter & parmesan .....22.
- BERKSHIRE PORK TENDERLOIN\*  
provençal tian of zucchini, tomatoes, garlic & swiss chard  
with lemon - madeira sauce .....27.
- POACHED ATLANTIC COD  
braised artichokes, confit tomatoes, parmesan - basil broth . . . .26.
- SOLE MILANESE lightly breaded & fried,  
arugula salad with parmesan, red onions, fennel, olives,  
tomatoes, orange supremes, lemon vinaigrette .....27.
- MOROCCAN SPICED SALMON\* asparagus, tabbouleh,  
eggplant puree, harissa, zucchini pesto .....26.
- MOULES FRITES PROVENÇAL  
organic tomatoes, garlic, shallots, dried chilies .....22.
- GRILLED TUNA NIÇOISE\* garlic vinaigrette .....26.
- SOCCA  
chick pea pancake dusted with za'atar spice, topped with asparagus,  
sundried tomatoes & aquafaba hollandaise (vegan) .....22.
- STEAK FRITES\*  
Prime Angus N.Y. strip with bearnaise .....37.
- HANGER STEAK AU POIVRE\* green peppercorn sauce,  
braised spinach, crispy onions .....28.
- NICE BURGER\* dry aged ground beef, raclette,  
braised bacon, house made pickles, spicy mayo, fries .....24.

## Prix Fixe Dinner

Three Course Dinner 42.

### Appetizers

RISOTTO

CALAMARI

CHOICE OF ANY SALAD

PISTOU OR SOUP DU JOUR

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### Entrees

TUSCAN CHICKEN

HANGER STEAK AU POIVRE\*

VEGETARIAN SOCCA

POACHED ATLANTIC COD

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### Desserts

CHOICE OF DESSERT FROM THE MENU