



Bruschetta

- Zucchini** 7
Grilled zucchini and sun-dried tomato tartare, smoked ricotta with rosemary, lemon zest
- Smoked Salmon** 9
Green apple tzatziki, cucumber, and dill
- Turlo Rillette** 9
Turlo rillette with confit garlic, mustard seed pickles, and grilled almonds

Starters

- Roasted Asparagus** 16
Parmesan gratin, lemon zest, grilled thyme oil, garlic croutons
- Salmon Carpaccio** 22
Grilled almonds, basil, grilled zucchini and sun-dried tomato tartare, smoked ricotta with rosemary, olive oil, balsamic caramel
- Italian Charcuterie Plate** 21
Bocconcini, pesto, prosciutto, chorizo, salami, smoked lonzu, focaccia
- Roasted Octopus** 22
Mesclun, cherry tomatoes, duo of sweet and spicy lime mayonnaises

Salads

- Caesar** 18
Homemade Caesar dressing, bacon, cherry tomatoes, garlic croutons
- Venesota** 23
Smoked salmon, tzatziki, red cabbage pickles
- Canardière** 20
Homemade duck ham, seasonal fruits, homemade ricotta, grilled almonds

Pasta

- Linguine** 19,95
Pesto
Bolognese
Romanoff
Tomato
Mushrooms and White Wine
Alfredo and Smoked Bacon

Meats

- Maple and Dark Beer Sausage** 24
Gnocchi in tomato sauce, seasonal vegetables
- Chef's Style Osso Bucco** 29
Crispy gnocchi, carrot mousseline, seasonal vegetables
- Veal Fillet in Crust** 36
Olive and almond crust, smoked rosemary emulsion, fennel risotto, seasonal vegetables

Fish

- Blueberry Glazed Salmon** 36
Smoked rosemary emulsion, fennel risotto, carrot mousseline, seasonal vegetables
- Lobster Roll** 26
Mango and red cabbage pickles, homemade chips, salad, spicy mayonnaise

Desserts

- Chocolate pie & raspberry sorbet** 12
- Italian Vacherin** 15
- Traditional Tiramisu** 15

