

tartars

[All our main course tartars are served with homemade fries and salad.]

	Appetizer	Main Course
CLASSIC BEEF TARTAR <i>capers, pickles, dijon mustard</i>	14	25
SALMON TARTAR <i>cucumbers, chives, citrus juice, orange zest, wasabi mayo</i>	14	25

pastas

HOMEMADE BUTTERNUT SQUASH GNOCCHIS <i>creamy gorgonzolla sauce, butternut squash chips, parmesan</i>	18
SPAGHETTI WITH CALAMARI <i>rapini pesto, lemon juice, parmesan cheese, cherry tomatoes</i>	24
PENNE GIGI 2.0 <i>prosciutto, mushrooms, red onions, sauce rose</i>	18
CHICKEN AND GRILLED VEGETABLES PENNE <i>cherry tomatoes, lemon, poultry stock, fresh herbs</i>	19
HOMEMADE SPINACH FETTUCINE <i>cherry tomatoes, shrimps (2), ricotta, calamari, lemon, nordic shrimps</i>	20
DUCK LEG CONFIT EGG TAGLIATELLE <i>mushrooms, arugula, creamy sauce, confit tomatoes, parmesan</i>	25

piadinas

[Grilled homemade flatbread]

GRILLED VEGETABLES <i>homemade tomato sauce, mozzarella, grilled vegetables, coriander, tzaziki</i>	16
SHRIMP <i>ricotta, mozzarella, rapini pesto, tomatoes, olives</i>	19
CARNIVORE <i>homemade tomato sauce, mozzarella, european sausage, chorizo, prosciutto</i>	18
CHICKEN <i>ricotta with garlic confit, bacon, arugula, sundried tomatoes</i>	18
BEEF AND GOAT CHEESE <i>tomatoes sauce, mozzarella, sundried tomatoes, red onions</i>	21

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

main courses

SALMON <i>red pepper and coconut sauce, celery root puree, seasonal vegetables, BBQ coconut chips</i>	25
COD <i>tomatoes and chorizo, pan seared potatoes and rapini, lemon</i>	28
SCALLOPS (2) & SHRIMPS (3) <i>corn puree, coconut milk reduction, chili oil, seasonal vegetables</i>	34
GRILLED MARINATED TOFU WITH CURRY <i>smoked hummus, seasonal vegetables, grilled bread</i>	21
PULLED PORK BURGER <i>BBQ sauce, tomatoes, bacon, caramelized onions, mild cheddar cheese, arugula, pickles, served with homemade fries</i>	19
PAN SEARED DUCK BREAST <i>roasted bacon and white navy beans, fried brussel sprouts, confit french shallots</i>	27
CHICKEN À LA BASQUAISE <i>bell peppers, potatoes, rapini, soft-boiled egg, grilled bread and fresh herbs</i>	25
BRAISED BEEF PARMENTIER <i>braised beef shortribs, rapini, sweet potatoes puree</i>	28

grill

FLANK STEAK, 8oz <i>includes your choice of side dish</i>	32
SIRLOIN AGED, 12oz <i>includes your choice of side dish</i>	38
TENDERLOIN, 8oz <i>includes your choice of side dish</i>	39

SIDE DISHES - ADDITIONAL CHOICES

shallots & maple sauce OR pepper sauce

homemade fries 6 / garlic mash potatoes 6 / pan seared mushrooms 8

*seasonal vegetables 6 / cesar salad 8 / Olivia potato (bacon,
caramelized onions, parmesan, sour cream and green onions) (+3) 10*

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appetizers

SOUPE OF THE DAY	5
HOMEMADE FRIES	6
FRIED CALAMARI <i>Homemade sauce and grilled lemon</i>	15
PAN SEARED CALAMARI <i>red onions, bell peppers, chili flakes</i>	18
BEEF CARPACCIO <i>arugula, parmesan, rapini pesto, hazelnuts, balsamic reduction, groucherries</i>	16
COD FISH CAKE <i>tartar sauce, pickled vegetables, microgreens</i>	10
BEET SALAD <i>arugula salad, goat cheese, beet coulis, candied walnuts</i>	15
MELTED BRIE CHEESE WITH MAPLE SYRUP AND GRILLED BREAD <i>hazelnuts, cranberries,</i>	18
SEASONAL OYSTERS	2. ⁵⁰ / ea.
OYSTERS ROCKEFELLER	3 / ea.

salads

GOAT CHEESE SALAD <i>balsamic and honey dressing, dried figs, green onions and hazelnuts</i>	13	19
HOUSE SALAD <i>homemade dressing</i>	6	13
CESAR SALAD <i>croutons, parmesan, pancetta chip</i>	8	15

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