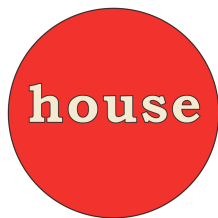


APPETIZERS

- CARNITAS TACO 6.75
 SHORT RIB TACO 7.50
 CHICKEN TACO 7.50
 GUACAMOLE, CHIPS 7.50
 TAMALES 9
vegetable, pork or chicken
 BUFFALO TENDERS 10.75
carrot & celery, St. Agur dip
 MUSSELS or CLAMS 12.50
white wine butter garlic
 EGGPLANT BUFALA 12
tomato sauce
 PROSCIUTTO SAN DANIELE 14.50
 GRILLED ARTICHOKE 11
 CALAMARI FRITTO 11.50
lemon garlic butter sauce
 STEAK TARTARE 15
french fries
 AHI TUNA 'MEXICANA' 15
'crudo', tomato, cucumber, Serrano chili, cilantro, lemon, extra virgin olive oil, tostada
 WHITE TRUFFLE BRUSCHETTA 14
poached egg, asparagus, buratta
 HEIRLOOM TOMATO, VEGETABLE, BURRATA 16

SALADS

- Mista 9.50
 Caesar 11.25
 Tricolore 8.50
 Beet & Goat Cheese 16
 Burrata Caprese 13.50
 Octopus Salad 14



4 COURSE PREFIX MENUS 25

MEXICAN SUNDAY

- Tortilla Soup
 Shrimp Enchilada
Choice of:
 Chicken Mole
 ❖
 Branzino, mojo de ago
 ❖
 Lamb, salsa verde
Dessert:
 Pineapple Tamale

MEXICAN MONDAY

- Fideo
 Spinach Enchilada
Choice of:
 Chicken Mole
 ❖
 Branzino
 ❖
 Pork Shank
Dessert:
 Flan



3 COURSE PREFIX FOR TWO 68

- Cote de Boeuf *or* Wild King Salmon
smashed potatoes, grilled asparagus
 ❖
*with your choice of mista salad or soup
 and chocolate bread pudding or sorbet
 for the table*

PASTAS

- MAC & CHEESE 12.50
gruyere, cheddar, rocca reggiano
 PENNETTE
 'JEAN PAUL BELMONDO' 15.75
spicy tomato sauce, Mediterranean olives
 TORTELLI
 'QUATTRO FORMAGGI' 15.50
rocca reggiano, burrata, ricotta, mascarpone
 SPAGHETTI, MEATBALLS 16.75
tomato sauce
 SPAGHETTI VONGOLE 16
white wine garlic butter, chili
 SPINACH LASAGNA 17
house made spinach pasta, cremini mushrooms, tomato sauce
 RIGATONI,
 WHITE TRUFFLE MEAT SAUCE 17
pork, sofrito, porcini mushrooms, white truffle oil
 BUCATINI, LAMB RAGU 18
shitake, tomato sauce, white truffle oil
 LINGUINI, SHRIMP, BASIL 18
white wine garlic butter, chili
 RAVIOLI OF THE DAY
see blackboard

SIDES

- French Fries 6.50
 Smashed Potatoes 4
 Mashed Potatoes 5
 Couscous 4
 Polenta 5
 Farmer's Market Vegetables 10
 Creamed Spinach 8
 Sautéed Spinach 8
 Meatballs 6
 Pico de Gallo 6
 Cannellini Beans 3.50
 Guacamole, Chips 7.50

ENTREES

CHICKEN

- CHICKEN PARMESAN 20
spinach, smashed potato
 FRIED CHICKEN 21
mashed potato, mushroom gravy
 CHICKEN DIAVOLA 21
spicy, bone in, pounded thinly, spaghetti, tomato sauce

STEAK

- NEW YORK STEAK 28
smashed potato, asparagus
 HANGER STEAK
arugula, tomato, smashed potato 24
 STEAK FRITES 30
filet mignon, béarnaise sauce

PORK

- PORK STEW 18
spicy tomato, potato, carrot, zucchini, Serrano chili, cilantro
 PORK PAILLARD 26
lemon butter, capers, smashed potato, asparagus
 PORK BELLY 20
fennel mashed potato, sweet & sour cabbage

FISH OF THE DAY

see blackboard

'HOUSE' SPECIALTIES

- ITALIAN SAUSAGE, SOFT POLENTA 16
tomato sauce, onions, red bell pepper
 TURKEY CHILI 16
cheddar cheese, crème fraîche, onions, cilantro
 MEXICAN PLATE 20
*two tacos (short rib, chicken, or carnitas)
 chile relleno, cannellini beans*
 LAMB SHANK COUSCOUS 26
celery, carrot, onion, vegetable couscous
 CHICKEN TAGINE 27
*chicken breast, garlic, spices, onion, preserved lemon, olives, potato,
 carrot, zucchini*
 SEABASS TAGINE 27
garlic, spices, onion, preserved lemon, olives, potato, carrot, zucchini
 VEAL CHOP 29
smashed potato, farmer's market vegetables
 DUCK BREAST 27
polenta, orange reduction, mushrooms, green Spanish olives
 BEEF & MASH CASSEROLE 18
Argentinian style
 RISOTTO ITALIAN SAUSAGE 16

ALL DAY BREAKFAST AND LUNCH

see reverse

WINE SHOP

45% off wine list price
[to go only]

HAPPY HOUR MONDAY TO FRIDAY 4-6PM

MENU 6

tacos; burrata caprese; sausage, polenta; french fries;
 buffalo tenders; steak tartare; mac & cheese; salad mista;
 calamari, french onion soup

WINES 5

Pennywise Merlot, La Veille Ferme Grenache Blanc,
 Zardetto, Prosecco, all Draft Beer
Ask your server for details

bread served on request

20% gratuity will be applied for parties of 6 or more

split plate charge 3

FREE CONVERSATIONAL FRENCH CLASS

EVERY WEDNESDAY

L'APERU AVEC ALAIN

5:30-7PM
 SPECIAL APERO MENU