

STARTERS

OYSTERS ON THE HALF SHELL* DOZEN | 35, HALF DOZEN | 19 GF

mignonette, cocktail sauce

\$1.50 each from 3-6pm daily and all-day Wednesday!

CALAMARI | 12

calamari steaks, parmesan cup, pesto, cocktail sauce

BURRATA | 16

burrata, toasted pistachios, honey, sourdough bread, pesto, salami, capicola

FRIED CRAB CAKES | 16

orange supremes, fennel, frisee, lemon aioli, chili oil

MUSSELS PROVENÇAL | 15

white wine butter sauce, heirloom tomatoes, grilled herb baguette slices
add frites | 6

VEGETABLE CRUDITÉ | 12 VEG

white bean purée, feta dip, seasonal vegetables

SAGANAKI | 12 VEG

crisp puff pastry, feta cheese, honey, grilled sourdough, olive tapenade

VORA PIZZETTA | 12

house-made 00 pizza dough, crème fraîche, mozzarella, red onion, confit, basil, lardons

OYSTERS ROCKEFELLER | 16

butter, breadcrumbs, spinach, artichokes, shallots, herbs, lemon, parmesan cheese

ITALIAN MEATBALLS | 11

beef, pork, marinara sauce, garlic parmesan toast

ROMAN ARTICHOKE | 10 VEG

fried artichoke hearts, lemon garlic aioli

Salads & Soups

ADD

BURRATA | 9, GRILLED CHICKEN | 9, SHRIMP SCAMPI | 8, SCOTTISH SALMON* | 16, GRILLED STEAK* | 12

GREEK | 11 GF VEG

grilled romaine heart, roasted tomatoes, kalamata olives, red bell peppers, cucumbers, red onions, feta cheese, greek feta vinaigrette // half portion | 8

GRILLED CAESAR | 12

grilled romaine heart, croutons, parmesan cheese, house caesar dressing
add spanish white anchovies | 3
add crispy calamari | 9

ITALIAN | 11 VEG

mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncini, croutons, shredded parmesan, italian vinaigrette // half portion | 8

SPINACH | 12 GF VEG

baby spinach, blue cheese, carrots, egg, bacon, radish, dijon, apple cider and bacon vinaigrette // half portion | 8

BEET | 10 GF VEG

roasted red and gold beets, whipped goat cheese, arugula, sherry vinaigrette

FRENCH ONION SOUP | 8

SOUP DU JOUR | 6

PASTAS

ADD

GRILLED CHICKEN | 9, SHRIMP SCAMPI | 8, SUB GLUTEN FREE CHICKPEA PENNE | 2 GF

SAUCE BIANCA BUTTON PASTA | 19

orecchiette pasta, four cheese cream sauce, pancetta, mushrooms, green peas

SHORT RIB RAGU | 28

slow braised short rib, house made sausage, mushrooms, cherry tomatoes, marinara, pappardelle noodles

BEEF STROGANOFF | 23

beef strips, sliced mushrooms, yellow onions, burgundy cream sauce, egg noodles, sour cream, chives

LASAGNA | 21

sicilian-style lasagna, beef, pork, marinara, ricotta, parmesan cheese, mozzarella

GF gluten free VEG vegetarian 🌶️ spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DINNER MENU

Between Bread

all sandwiches are served with frites

SUB HALF ITALIAN, CAESAR, SPINACH OR GREEK SALAD | 4

BLACK LABEL BURGER* | 19

1/2-pound signature blend beef patty, caramelized onion sauce, gruyere cheese, toasted brioche bun, boursin aioli, frites

FRENCH DIP SANDWICH | 20

sliced prime rib, caramelized onions, provolone cheese, french roll, au jus, horseradish sauce, frites

PIZZAS

ADD

BURRATA | 9

12-inch rustic pizza made with italian '00' flour

LOADED PEPPERONI | 20

san marzano sauce, pepperoni, mozzarella cheese

CALABRESE | 21

san marzano sauce, mushrooms, prosciutto, fresh mozzarella, artichoke, basil, provolone

BURRATA | 21

san marzano sauce, capicola ham, torn burrata, fresh basil, balsamic reduction

ITALIAN SAUSAGE | 21 🌶️

san marzano sauce, house made italian sausage, fresh mozzarella, pepperoncini

MARGHERITA | 18 VEG

san marzano sauce, mozzarella, fresh basil

OTIMO | 19

lemon aioli base, roasted chicken, fresh mozzarella, lardon, artichoke, arugula, roasted lemon

L'ORTO | 19 VEG

fresh mozzarella, onion, mushroom, artichoke, tomato, ricotta cheese, basil, black truffle honey, garlic oil

ENTREES

ADD

SHRIMP SCAMPI | 8, SEARED SCALLOPS | 19

SCALLOPS | 40 GF

pan-seared scallops, beurre blanc, asparagus, saffron risotto, artichoke hearts, sun-dried tomatoes

SOLE VERONIQUE | 26

pan fried sole, grapes, tarragon, beurre noisette, lemon, olive oil, cous-cous, haricot vert amandine

SCOTTISH SALMON | 36

lobster cream sauce, roasted pearl onion, haricot vert, four cheese ravioli, chili oil

TROUT | 26 GF

pan seared trout, fingerling potatoes, wild mushrooms, roasted tomatoes, peas, citrus crème fraîche

PARISIAN CHICKEN | 27

chicken breast, capicola, gruyere, tarragon, basil, sun-dried tomatoes, puff pastry, citrus beurre blanc, seasonal vegetables

CHICKEN RATATOUILLE | 26

airline chicken breast, mashed potatoes, ratatouille vegetables, pesto

PAELLA BASTARDO | 32 GF 🌶️

house-made pork sausage, mussels, wild shrimp, rice, seasonal vegetables, saffron tomato sauce

DUCK FRITES* | 35

pan seared char crusted maple leaf duck breast, frites, herbed dijon aioli

SCHNITZEL | 24

fried pork cutlets, braised cabbage, bacon, spätzle noodles, mushroom lemon white wine sauce

OSSO BUCCO | 38

slow roasted heritage farms pork shank, saffron risotto, parmesan, burgundy braising jus

BISTRO STEAK* | 37 GF

10oz hanger steak, green peppercorn cognac sauce, frites, herbed dijon aioli

FILET* | 46 GF

6oz choice beef tenderloin, garlic herb butter, demi-glace, whipped mashed potatoes sautéed broccolini

PRIME SIRLOIN* | 37 GF

10oz prime top sirloin, fingerling potatoes, mushroom duxelles, grilled asparagus, demi-glace

CAULIFLOWER STEAK PROVENÇAL | 18 GF VEG

pan-seared cauliflower steak, cherry tomatoes, caper berries, kalamata olives, red onions, white wine butter sauce, local mushrooms, fingerling potatoes

SIDES GF

PARMESAN-ROASTED BRUSSELS SPROUTS | 7

GRILLED ASPARAGUS | 6

SAUTEED BROCCOLINI | 6

HARICOT VERT AMANDINE | 6

WHIPPED POTATOES | 6

SAFFRON RISOTTO | 7

FRITES | 6

ROASTED WILD MUSHROOMS, ONIONS, PEPPERS WITH BACON | 7

20% gratuity charge will be added to parties of 6 or more.

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