



## APPETIZERS & SALADS

- Avocado Hummus**, Crudités, Pita (v) **24**
- Panisse Fritters**, Cilantro Crema (v, gf) **18**
- Salmon Pâté**, Grilled Baguette, Fried Capers **24**
- Beef Carpaccio**, Tonnato Dressing, Mushroom Conserva (gf) **36**
- Tuna Niçoise**, French Beans, Egg, Olives, Tomato (gf) **39**
- Chopped Salad**, Pecorino Dressing, Radicchio, Salumi, Breadcrumbs **24**
- Summer Salad**, Heirloom Tomato, Cucumber, Herbed Ricotta, Balsamic Dressing (v, gf) **19**
- Arugula & Parmesan**, Lemon Dressing (v, gf) **19**
- Burrata Panzanella**, Tomato, Olive, Roasted Peppers (v) **26**

*++ Faroe Island Salmon \$35 Yellowfin Tuna \$33 Half Roasted Chicken \$29 NY Striploin \$39*

## PIZZA & SANDWICHES

- Margherita Pizza** (v) **24**
- Burrata Pizza**, Onion, Fig, Prosciutto **28**
- Sourdough Grilled Cheese**, Gouda, Comte, Aged Cheddar, Tomato Soup (v) **24**
- Lobster Croissant BLT**, Bacon, Romaine Lettuce, Chorizo Aioli, Tomato **48**
- Vegetable Burger**, Bibb Lettuce, Tomato, Cheese (v) **25**
- Fouquet's Cheeseburger**, Dijonnaise, Fries or Salad **32**

## ENTREES

- Spaghetti**, Lemon, Anchovy, Parmesan, Calabrian Chile, Toasted Bread **28**
- Jim's Rigatoni**, Tomato, Basil, Parmesan (v) **26**
- Chicken Paillard**, Kale, Apple, Almonds, Mustard Dressing **34**
- Branzino a la Plancha**, Warm Olive and Tomato Salad (gf) **38**
- New York Strip**, Puttanesca Butter, Grilled Broccolini (gf) **42**
- Veal Chop Milanese**, Arugula and Parmesan Salad, Lemon Caper Butter **48**

## DESSERT

- Chocolate Fondant**, Caramel Ice Cream, Raspberry (v) **14**
- Fig Leaf Panna Cotta**, Poached Apricot, Olive Oil (gf) **14**
- Italian Almond Amaretti Cookies** (v, gf) **8**
- Tiramisu** (v) **14**