

Apéritifs

clay pot <i>negroni</i>	13.95
washed <i>negroni</i>	13.95
Esca <i>spritz</i>	14.95
basil <i>ginlet</i> . shaken	12.95
<i>bellini</i> : fresh white peach puree, a touch of orgeat, prosecco	13.95
limoncello <i>sour</i>	15.95
Mexitalian <i>champagne cocktail</i> : Don Julio 1942, lime, prosecco	27.95

Kirs

kir: crème de cassis, aligoté	12.95
Byrrh-kir: Byrrh, brut champagne	12.95
kir royale: crème de cassis, brut champagne	15.95
kir impériale: chambord, brut champagne	15.95

Apéritifs de Marque: service for two or more

byrrh | pastis | absinthe | chartreuse VEP | dubonnet

Martinis

50/50: Plymouth gin, mancino secco, lemon twist, orange bitters	18.95
vodka martini, slightly dirty, gordal olives	17.95
<i>vesper</i> : gin, vodka, lillet, lemon twist. shaken	14.95
<i>Gibson</i> : barrel aged gin, lillet, pickled shallot, orange peel	14.95

Dark spirits

<i>vieux carré, properly done</i> : cognac xo, rye, benedictine, mancino rosso	21.95
brooklyner: nikka whiskey, mancino secco, cynar, chartreuse	23.95
almond <i>old fashioned</i> : blended whiskeys, amaretto, madeira	15.95
milk punch: blended rums, crème de banana, allspice dram	12.95
café <i>boulevardier</i> : rye, campari, mancino kopi, espresso	14.95

Esca Punch

100

cognac, champagne,
moscato, fino sherry,
pineapple, lemon

Shrubs & NA

elderflower cucumber	7.95
tangerine vanilla	7.95
almond rose	7.95

The only thing a cat worries about is what's happening right now

menu



Snacks

<i>cervelle de canut</i> : onion dip, chive oil, crudités	9.95
<i>brandade</i> : house salt cod, potato, garlic, charred bread	8.95
<i>straciatella</i> , fire roasted strawberries, almonds, black pepper, saba	14.95
<i>mortadella</i> IGP, <i>parmigiano-reggiano</i> , <i>balsamico</i>	19.95
<i>speck alto adige</i> IGP, Gala melons	21.95
BP tinned seafood selections: baby squid, octopus, mussels, sardines	9.95/ea

Salads and appetizers

homegrown lettuces, charcoal vinaigrette, <i>pecorino sardo</i> DOP	12.95
fire roasted beets, shaved fennel, watercress, olive tapenade, labne	15.95
chilled seafood salad, castelvetro olives, Calabrian chili, oregano	17.95
<i>bagna cauda</i> with grilled artichokes, sunchoke, and radishes	18.95
<i>crudo</i> plate: sea salt, citrus, extra virgin olive oil	mkt
<i>battuta di carne cruda</i> : veal tartare, " <i>giardiniera di Bologna</i> "	18.95
<i>vitello tonnato</i> : shaved veal with tuna sauce, capers, and croutons	16.95

<i>La Escalivada</i> : fire roasted vegetables (served at room temp)	14.95
add tuna ventresca +3.95	

Ask your server about our daily pasta

Grilled over charcoal

branzino, olive-pistachio tapenade	35.95
Amish chicken, <i>herbes de Provence</i> , chicken jus	24.95
from the garden, daily preparation	mkt
from the butcher, daily selection	mkt
sauces: <i>chimichurri</i> , bone marrow <i>béarnaise</i> , <i>beurre rouge</i>	

Sides

fire baked potato, <i>fonduta</i>	9.95
extra creamy potato puree	7.95
mushroom <i>conserva</i>	12.95
braised romano beans	9.95
<i>polenta di riso</i>	12.95