

Les Aperitifs

KIR

White wine with crème de cassis 9

KIR ROYAL

Sparkling wine with crème de cassis 10

Bières

BOTTLED BEER

Anchor IPA 5

Kronenbourg Blanc 5

Full Sail Amber 5

DRAFT BEER

Peroni (glass) 5

Panache (Draft beer & French limonade) 5

Monaco (Panache w/grenadine syrup) 5

Boissons Froides

Sodas - Coke, Diet Coke, Sprite, Fanta 3

Evian or Perrier (750 ml) 7

Diabolos – French limonade with
choice of flavored syrup 3

Iced tea 3

Lemonade 3

Milk 3

Juice – Cranberry 3

Castagna

Bar Menu

Crostinis

CHOICE OF THREE / CHOICE OF FIVE 11 / 18

Roasted calamari, garlic, zucchini spaghetti

Tomato confit, thyme, garlic, EVOO

Olive tapenade, herbed goat cheese

Caramelized onions, roasted bell pepper

Tuna salad, tarragon, lemon, aioli, green onions, tomatoes

Roasted artichokes with pesto Provençal

Crudo

BEEF CARPACCIO 13

Arugula, mushrooms, parmesan, lemon EVOO

STEAK TARTARE PROVENCAL 14 / 21

Hand cut beef with shallots, fennel, tomatoes,
tarragon, parsley

TUNA TARTARE 16.95

Ahi tuna, green onions, diced tomatoes,
olive oil, shallots, ginger, soy sauce, lemon zest,
served w/taro chips

Les Moules

MARINIÈRE 9 / 17

White wine, shallots, parsley

VINCENTINA 10 / 19

Spicy salami, Espelette pepper, jalapeños

Charcuterie & Fromage

CHARCUTERIE 18

Homemade Rillettes, Prosciutto, Salami, Bresaola

ASSIETTE DE FROMAGE 18

Daily selection of assorted fine cheeses

À Côté

Les panisses (chickpea fries) 6.5

Pommes frites, served with aioli 5.5

Frites Provençales,
French fries with garlic and parsley 6.5