

food

OLIVE TAPENADE ON TOAST \$5

DUCK RILLETTE \$10

house made sourdough, grainy mustard, red pepper jam, cornichons

CHARCUTERIE \$18

a selection of our house made cured meats and accompaniments.
please ask you server for todays selection

CHEESE BOARD \$18

the best french cheeses we can find. provided by our friends, Peasant Cheese in Kensington
served with accompaniments. please ask you server for todays selection

MEAT & CHEESE BOARD \$35

the best of both worlds.

cheese fondue for two \$28

THE 4-MAGGI, urban honey, truffle oil, black pepper
CACIO e PEPE, pecorino romano, black pepper
THE FRENCHIE, red wine macerated figs, crispy prosciutto

- served with house made baguette -
substitute house made gluten free brioche + \$3

FONDUE ACCOMPANIMENTS + \$12

house made ham, prosciutto, broccoli, pickled carrots, cornichons

all fondues are 1/2 off every wednesday & sunday

dessert

CHOCOLATE BUDINO..... 10
whipped cream & hazelnuts

ZEPPOLE (THE ITALIAN DONUT) 7
chocolate coffee custard

ROASTED PARSNIP CANNOLI..... 6
parsnip & ricotta custard, pistachios, chocolate

POT DE CREME..... 10
salted caramel pot de creme, whipped cream, caramel

KEY LIME PIE..... 10
key lime custard & lime whipped cream

POTTED VANILLA CHEESECAKE..... 10
seed crust & daily compote

LAMBRUSCO + CHOCOLATE TART.... 6
walnut florentine, roasted grapes, candied walnuts