



LUNCH / DINNER MENU

MADISON'S FRIJOLES/ \$18 ★

Nachos, classic guacamole, pico de gallo, re-fried Dominican beans, three cheeses.

(Option of Mexican chorizo/ \$5).

RED SEA CEVICHE/ \$18 ★

Mahi-mahi, lime, pepper, tiger's milk, cilantro, crunchy roasted corn.

CRISPY APPLE SHRIMPS/ \$15

Caramilized onions, parmesan fondue, grilled shimps, arugula

TUNA PICA TARTAR/ \$18

Cranberries, soy chili sauce, fresh herbs, toasted pecans, sesame oil.

EGGPLANT

ALLA PARMIGIANA/ \$16.95 ★

Slow baked eggplant, home-made tomato sauce, crunchy roasted basil, olive oil.

ROASTED CAULIFLOWER/ \$22 ★

Piquillo pepper sauce, farm goat cheese, herb salad, lime oil & banana pepper pickled

MONDELLO BRANZINO/ \$34

Grilled branzino fish, toasted garlic, Bok Choy & Kale, baby potatoes, tapenade spread.

SPICY CHILEAN SEA BASS/ \$34

6oz. Chilean sea bass grilled over a black bean stew with spices.

Served with a side of coconut rice.

TRAVERS ANGUS ROTIE/ \$38

Smoked short ribs, (slowly cooked 9 hrs), with peppered gravy, basmati rice, scallions, dried tomatoes & onion.

GRILLED SALMON & TOMATILLO AIOLI / \$29.95

Served with sautéed asparagus & butternut squash with lemon oil.

LE GRAND

ROASTED CHICKEN/ \$22.95

Locally sourced chicken breast with spices, arugula truffled parmesan salad.

French fries in a dark tahini sauce.

SAVERIO'S TOMATO, SHRIMP & CHORIZO LINGUINI/ \$25.95

Classic home-made pomodoro sauce, basil, chili flakes, shrimps, chorizo.

HOME-MADE MANDIOCA GNOCCHI/ \$20

Handcrafted from yuca roots, aglio olio, porcini mushrooms sauce & parmesan

POPEYE SHORT PASTA/ \$21.95

Mixed green pesto, pistachios, parmesan, roasted zucchini,

SKIRT STEAK ANGUS

YELLOW RISOTTO/ \$29.95

Saffron & squash risotto, crunchy kale.

LOBSTER RAVIOLI/ \$24.95

Home-made lobster ravioli, fresh tomato sauce, a splash of cognac.

PURPLE HUMMUS & FALAFEL/ 13.50

Pepper hummus with homemade falafel
VEGAN

SUMMER TAPAS \$12

Italian Anchovies with peperonata - Russian salad with trout caviar.

SIDES/ \$8

Sauteed Harvest Mixed Mushrooms with Garlic, Parsley, and Chili Flakes. - Honey Brussel Sprouts with Honey Soy Sauce. - House Salad with Truffle Oil. Mashed Sweet Potatoes with Salsa Macha.

Lunch/dinner is served from 12:15 till closure

Please let your server know of any food allergies. Thank you!