

Cheeses & Charcuterie

3 for 19 / 4 for 25 / 5 for 29 / Chef's Selection 36

Cheeses

Gres Champenois... 9
Smooth, super creamy taste



Sarvecchio... 7
Granular in texture, with roasted caramel notes



Coffee Cheddar...7
Coffee rub, nutty, buttery semi-hard



Ireland Ardagh Red Wine Cheddar... 7
Offers a strong presence of dry red wine in a sharp cheddar



St. Agur Blue Cheese ... 9
Smooth, creamy and tangy taste



Red Dragon from Wales ... 8
Blended cheddar, with Welsh ale and mustard seeds



Jacquin Crottin ... 7
Fresh milky and bursting with goat flavor



Papillon Perail Brie ... 9
Creamy & rich with a strong earthy undertones



Ludwig Farmstead... 7
Semi-firm buttery flavor and a sharper finish



Blue D'Auvergne ... 9
Tangy, semi soft, intense sharpness



Charcuterie



Prosciutto di Parma...9
Premium aged Italian ham

Soppressata...8
Includes red wine for a robust flavor

Varzi Salami...8
Spiced notes of nutmeg and clove

Wild Boar...9
Robust flavor, cloves and juniper berries

Red Wine Garlic Salami...9
Red wine, organic garlic hints of champagne vinegar

Piccante...8
Spicy with red peppers and paprika

Citrus & Lemongrass Salami...8
Seasoned with organic lime zest, lemongrass

Tartufo Salami...9
Considered a treat for special occasion even in Italy!

French Pate...12
A delicate specialty, elegant flavor, spreadable consistency

Chocolate Salami...9
Cocoa and cloves mildly spicy

Soup

Creamy Corn & Poblano...9
with Corn Bread Stick

Salads

Bresaola & Grana Padano...14
Lean cured beef fillet & grainy, nutty cheese shavings
Mozzarella di Bufala & Heirloom Tomatoes...14
Traditional Italian cheese, made from buffalo's milk-mild & milky

Chef Entrees

Three Cheeses Crostini...15
Crispy garlic bread topped with cheese, oven melted
Grandma Louise Eggplant Confit...15
Hearty vegetarian comfort food
Linguette Flambe...15
Roman style pizza with cheese, bacon & mushroom
Cremini Risotto...18
Fava beans, green peas in a creamy mushroom sauce
Short Ribs & Spiced Green Lentils...25
Tender beef in red wine sauce
Seared Lamb Shank & White Beans ...23
Premium bone in lamb, with rosemary - mint
Maman Suzanne's Smoked Salmon...23
With poached egg* enrobed in a freshly baked brioche

Treat Yourself to Champagne & Caviar

Veuve Clicquot & Caviar Oscietra for two...135
10 gr.Oscietra Classic on ice with trimmings
Served with two glasses of Veuve Clicquot Champagne

Desserts

Devil's Food Cake ...10
With whipped cream quenelle
Trio Crème Brulee...12
Classic, Seasonal, Grand Cru Chocolate
Criollo Chocolate Flourless...10
With raspberry coulis
PRIMO's Drunken Gelato...12
Stracciatella Gelato with Chocolate Liqueur
Butterscotch Cheesecake...10
With caramel sauce
Frutti di Bosco Sorbetto...9
With fresh berries
Chocolate Truffles Flight...12
Chef Roby's Exclusive Aroma Line
Roman Affogato...7
Our homemade Gelato & espresso

Coffee & Tea

House Coffee...2.5
Espresso...2
Double Espresso...3.5
Cappuccino...3.5
Novus Tea's selection ...2.5

Beverages

Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite...2
San Pellegrino Water...2.5