

88 CHARLES STREET
MENU

APPETIZERS

BEAT & GOAT CHEESE SALAD

Red beets, honey, chèvre cheese, shaved fennel, pistachios, cara cara oranges

CAESAR SALAD

Romain Romain hearts, white anchovies, shaved grana padano ,red chili, brioche croutons

BURRATA

Heirloom cherry tomatoes, roasted peppers, crispy prosciutto, extra-virgin olive oil

CRISPY EGGPLANT STACK

Locally sourced, thick cut crispy eggplant, Pomodoro, spicy pepper sauce, fresh burrata

WHITE TRUFFLE PARMESAN FREIS

Served with roasted garlic, aioli, and shaved Parmesan

BRAISED SHORTRIB CROQUETTE

Shredded short rib, herb mashed potato, truffle goat cheese, Panko encrusted, Pomodoro, short rib sauce, and whipped mascarpone

STEAMED MUSSELS

chorizo, kale, fennel, cherry tomatoes, lobster brandy sauce

CALAMARI FRITO

Balsamic glaze, frisée, Belgian endive, herb vinogrette



ENTREE

FRESH FUSILLI SALVIA

Grass Fed ground veal, mirapois, sage touch of butter

TAGIATELLE BOLOGNESE

Fresh pasta, veal beef, and pork in Pomodoro sauce

WILD MUSHROOM ORCHIETTE

Shiitake, Oyster and Cremini mushrooms, cavolo nero, cherry tomatoes, parmesan, drizzled with white truffle oil

BRAISED SHORT RIB RAVIOLI

Wild mushroom broth, Italian parsley, white truffle oil, Parmesan

BEEF TENDERLOIN RISOTTO

Tender Filet Mignon tips, creamy parmesan risotto, wild mushroom, ragu, gorgonzola

CHEF'S BURGER

8oz fresh Kobe beef, bacon onion relish, cheddar cheese, crispy shallots, garlic, aioli served with house cut fries

FAROE ISLAND SALMON

Israeli couscous vichyssoise, hericot verts

BREAST OF CHICKEN

Pan seared French cut free range, chicken, garlic, mashed potatoes, baby spinach, natural jus

CHICKEN MILANESE

Baby arugula, teardrop cherry tomato salad, shaved parmesan

NY-STRIP

Garlic mashed potatoes with roasted cauliflower, gorgonzola demi-glaze

DESSERT

FRIED BANANA

Banana wrapped in wonton wrapper deep fried served with banana cookies and Oreo ice cream

GERMAN CHOCOLATE CAKE

STRAWBERRY CRUNCH CAKE

PISTACHIO RICOTTA CAKED

OREO CHEESECAKE

