

## STARTER

### **Gnocchi Casanova** 16/28

spinach gnocchi, parmesan au gratin

### **Olives** 10

chili, herbs, garlic, citrus zest

### **Charcuterie** 18

jamón serrano, pickled vegetables

### **Artisanal Cheese** MP

seeded crackers, wild flower honey

### **Seasonal Soup** 12

### **Champignon** 14

garlic butter, herbs, meyer lemon, parmesan

### **Lentil & Frisée** 18

crispy pheasant confit, persimmon, citrus, dijon vinaigrette

### **Apple & Cress** 15

kohlrabi, celery, walnut, yogurt, lemon, sumac

### **Delicata Squash** 15

radicchio, dandelion, ricotta salata, pomegranate

### **Pâté de Campagne** 22

duck, hazelnuts, dried cherries, fig mostarda

#### Our philosophy

We are committed to the culinary arts with a focus on contemporary and rustic cuisine. We provide our guests the best quality ingredients available to us by embracing and supporting our local small organic farms and fisheries. Authenticity has always been at the core of our vision. We are always questioning and ever evolving.

## CASANOVA

## PASTA

### **Spinach Cannelloni** 29

garlic, mozzarella, tomato sauce

### **Braised Beef Cannelloni** 32

mozzarella, truffle, tomato sauce

### **Lamb Sugo** 34

pappardelle, grape tomatoes, arugula, parmigiano reggiano

### **Ricotta Ravioli** 30

mushrooms, herbs

### **Fettuccine** 52

lobster tail, clams, mussels, prawns, velouté, lemon, herbs

## MAIN

### **Cider Braised Pork Shank** 42

parsnips, roasted apples, mustard greens

### **Pheasant Breast** 38

golden raisins, Brussel sprouts, poultry jus

### **Smoked New York** 52

broccoli rabe, cipollini onions, lemon

### **Fresh Catch** MP

### **Vol au Vent** 30

puff pastry, chicken, mushroom, peas, carrots

### **Venison** 47

red wine jus, forged mushrooms, cipollini onions, confit of celery root, charred onion powder

We politely decline menu substitutions

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

Executive Chef- Matthew Zimny

a .25% assessment charge for the Carmel Restaurant Improvement district will be added