
Dinner Menu

Castagna

Provençal Bistro

Appetizers

Crudo

BEEF CARPACCIO 12

Arugula, parmesan, lemon, EVOO

STEAK TARTARE PROVENÇAL 11/19

Hand cut beef with shallots, fennel, celery, tomatoes, tarragon

TUNA TARTARE 14

Ahi tuna, green onions, diced tomatoes, cilantro, olive oil, shallots, ginger, soy sauce

Les Moules

MARINIÈRE 8/15

White wine, shallots, parsley

VINCENTINA 9/17

Spicy salami, Espelette pepper, jalapeños

Pour Commencer

SOUPE A L'ONION ET FENOUIL 9.50

Provençal style onion and fennel soup with three cheeses and a garlic crouton

SALADE FRAICHEUR 8

Organic greens, citrus segments, roasted almonds, balsamic vinegar & shallots dressing

SALADE NICOISE 8/15

Wild arugula, seared ahi tuna, marinated bell peppers, fennel, tomato confit, hard boiled egg, marinated anchovies, olives, green beans

BEIGNETS DE FLEURS DE COURGETTES 12

Deep fried squash blossoms

PETITS FARCIS NICOIS 12

Roasted vegetables stuffed with meat

GAMBAS FLAMBEES AU PASTIS 11

Pastis flambéed prawns on a rosemary skewer

Crostini

CHOICE OF 3 / CHOICE OF 5 12/20

Roasted calamari, garlic, zucchini spaghetti

Tomato confit, thyme, garlic, EVOO

Olive tapenade, crumbled herbed goat cheese

Caramelized onions, roasted bell pepper

Caprese with jerk style prosciutto

Roasted artichokes with pesto Provençal

Charcuterie & Fromage

CHARCUTERIE 16

Homemade Paté or Rillettes, Prosciutto, Salami, Bresaola

ASSIETTE DE FROMAGE 16

Daily selection of assorted fine cheeses

Pizza & Pasta

Pizza

French-style Thin Crust

MARGUERITE 14

San Marzano tomato sauce, fresh mozzarella, fresh basil

BLANCHE PROVENCALE 15

Roasted garlic cream sauce, grilled vegetables, fresh herbs, wild roquette

PARMA 17

San Marzano tomato sauce, fresh mozzarella, parmesan, speck

Pâtes Fraîches

Fresh linguini served with choice of sauce

PISTOU 15

Creamy pesto (pine nuts, basil, reggiano garlic)

BOLOGNAISE 16

Traditional meat ragout with a hint of crème fraîche

FRUITS DE MER 19

Mussels, clams, tiger prawns and calamari in a garlic and tomato white wine sauce

Main Courses

Grandes Assiettes

GALETTE DE SOCCA A LA RATATOUILLE 17

Vegetarian chickpea crepe stuffed with ratatouille, served with mixed greens (gluten free)

LASAGNE FACON GRAND-MERE 20

Lasagna with meat sauce and creamy béchamel, served with mixed greens

DAUBE A LA NICOISE ET SES RAVIOLIS 23

Beef stew cooked in red wine & herbs de Provence, served with mini raviolis

LOUP DE MER EN CROUTE DE FENOUIL, SAUCE VIERGE ANTIBOISE 25

Fennel crusted Mediterranean Branzino in an Antiboise sauce of tomatoes, garlic, herbs and lemon olive oil

STEAK BEARNAISE A LA PROVENCALE 26

Filet mignon in a béarnaise sauce accented with tomato confit

À Côte

Les panisses (chickpea fries) 6

Pommes frites, served with aioli 5

Frites Provençales -
French fries with garlic and parsley 6

Tomates provençales 6

Sautéed green beans 6

Ratatouille 6