

COQUETTE

Dinner

Monday - Sunday

Open til Closed

BREAD SERVICE

**NONNA BUNS** 10  
warm garlic-parmesan pull apart rolls,  
sea salt & pink pepper

**TOASTED FOCACCIA** 9  
daily focaccia, spicy cacio e pepe butter, pecorino locatelli

BARRE CRUE / RAW BAR

**OYSTERS\*** 4 (ea)  
cider mignonette, cocktail sauce, horseradish crème, lemon

**FLUKE CEVICHE\*** 21  
passion fruit, serrano, mango relish, cilantro oil, pistachios, cilantro

**BASIL OYSTERS\*** 25 (1/2 dz.)  
basil oil, lemon  
with Russian Ossetra Caviar 45

**SHRIMP COCKTAIL\*** 25 (5 each)  
pacific blue shrimp, cocktail sauce, horseradish crème

**TUNA CRUDO\*** 25  
cucumber & basil salsa verde, grapefruit, sicilian olive oil, crispy lentils

**STEAK TARTARE\*** 32  
filet mignon, ossetra caviar, parmigian, truffle aioli, sicilian olive oil, brioche toast

SMALL / PETITE

**WHITE BEAN HUMMUS** 16  
grilled pepper relish, pecorino, toasted focaccia

**TUSCAN SALAD** 18  
fregola & kale, grilled corn, tomato, parmesan crema, honey walnuts

**LAMB MEATBALLS** 21  
caper crème fraiche, orange-date glaze, crushed hazelnuts, harissa chili oil

**ATLANTIC CRAB FONDUE** 24  
fontina, taleggio & provolone, pesto, pine nuts, toasted focaccia

**BUTTERNUT SQUASH CARPACCIO** 21  
burrata cheese, bergamot olive oil, pomegranate seeds, pistachios, apple agrodolce, micro basil

**SICILIAN POTATO CROQUETTES** 21  
atlantic red crab, pecorino, roasted garlic aioli, fennel salt

**DUCK CHICHONS** 17  
whipped duck confit, piquillo pepper jelly, smoked almonds, espelette, toasted baguete

**BOREK SPRING ROLLS** 19  
spiced chicken, ras el hanout, chopped dates, gruyere, samurai sauce

**MERDA DÉ CAN** 18  
provençal spinach dumplings, tomato  
brown-butter, roquefort crème, hazelnuts

CAPRI-STYLE PIZZA

thin & crispy with fior di latte mozzarella

**FOUR CHEESE** 18  
fontina, pecorino, taleggio, fior di latte, pomodoro sauce, basil

**MUSHROOM BIANCA** 19  
oyster mushrooms & thyme, garlic olive oil, pecorino

**SPICY SALAMI** 21  
calabrian salami, pomodoro sauce, parmesan reggiano, basil  
gluten-friendly **vegan**  vegetarian dairy-free

**SWEET SAUSAGE** 20  
house italian sausage, pomodoro sauce, parmesan reggiano  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**AUTUMN** 21  
smoked pancetta, butternut squash, pumpkin ricotta, cacio e pepe butter, fontina apple agrodolce, crugulke

# A LA CARTE

- TRUFFLE CHICKEN 47

half boneless giannone, chicken, truffle gravy, fines herbs
- DORADE ROYALE 37

mediterranean sea bream, tomato-brown butter, hazelnut panzanella
- FLAT IRON STEAK (10 OZ.) 46

garlic herb butter, roquefort crème, fine herbs
- ZA’ATAR SALMON 35

zucchini carpaccio, cucumber laban, toasted pistachios, aleppo
- DRY AGED STRIP STEAK (10 OZ) 68

black pepper-brandly sauce, lavender salt, fines herbs
- STEAKHOUSE MEATLOAF 37

dry aged beef, leek & fontina mashed potatoes, short rib gravy, crispy leeks
- LONG BONE RIBEYE (32 OZ.) 125

pecorino-garlic butter, fried cherry peppers, gremolata
- DRY AGED BURGER (8 OZ) 29

fontina, gem lettuce, hot cherry pepper mayo, potato bun, frites

# SIDES

- POMMES FRITES 12

house fries, fennel salt, garlic aioli
- BRUSSEL SPROUTS 16

spicy agliata, percorino, calabrian chili crumb, meyer lemon
- CHARRED CAULILINI 16

tahini crème, vadouvan spice, crispy chickpeas, currants
- LEEK MASHED POTATOES 16

maine potato, fontina, caramelized & crispy leeks
- ROASTED BUTTERCUP SQUASH 16

sage-brown butter pumpkin puree, wildflower honey, toasted pepitas, crispy squash
- LOBSTER RIGATONI & CHEESE 34

mezzi rigatoni, fontina, taleggio & provolone, pecorino crumbs

# COCKTAILS

- COQUETTE MARTINI # 6 18

gin or vodka, house made pineapple vermouth
- LOVE POTION #9 18

ocho plata tequila, hibiscus, bergamot, amaro nonino, chile liquer, falernum, lime
- LIFE IN PINK 18

london dry gin, raspberry rosé gomme, lemon, brut rosé
- STONE FRUIT 18

citadelle jardin, apricot, honey, lemon, egg white, bitters
- SENSATION 18

vodka, burnt orange, fiero aperitivo
- ESPRESSO MARTINI 18

hennessey cognac, espresso, coffee liqueur, salted brown sugar
- 1799 18

jefferson bourbon, benedictine, apple cider syrup, lemon
- THE BARREL GANG 18

coconut cartel anejo, monkey shoulder, falernum, allspice, lemon, bitters
- VIN ROUGE SAZERAC 18

bourbon, cognac, px sherry, mulled wine syrup, absinthe, bitters
- LA PISTOLA 18

tequila, mezcal, ancho reyes, strawberry & bell pepper shrub, cocoa nib

LARGE FORMAT

parties of four or more

DEVIL WEARS PRADO 110  
ketel one botanical peach & orange, blueberry, cardamon, lemon, bubbles

HIGH TEA 60  
vodka, lemon aperitif, hibiscus-chamomile tea, citrus, cinnamon, pink peppercorn

GIN & TONIC

MARY HELENE 17  
bombay gin, cucumber tonic, elderflower spritz

WILD ROSES 17  
glendalough wild rose gin, indian tonic, peychaud’s

VALENCIA 16  
malfy blood orange gin, mediterranean tonic

LE VIN

Glass

PETILLANT ET CHAMPAGNE  
Blanc de Blancs Raventós i Blanc - Penedes, Spain 17  
Brut Rosé Bisol “Jeio” - Prosecco Italy 15  
Brut NV - Henri Dosnon – Champagne, France 25

BLANC  
Sauvignon Blanc Lucien Reymond - Sancerre, France 19  
Melon de Bourgogne Michel Delhommeau “St Vincent” - Muscadet-Sevre-et-Maine, France 14  
Cortese La Mesma “Indi” - Commune di Gavi, Italy 15  
Chenin Blanc Domaine Pichot “Le Peu de la Moriette” - Vouvray, France 15  
Trebbianco Agricola Tiberio - Abruzzo, Italy 16  
Chardonnay Presqu’ile - Santa Maria Valley, United States 16  
Chardonnay Domaine Thevenet et Fils “Pierreclos”- Burgundy, France 18  
ROSÉ  
Negroamaro Tomaresca “Calafuria” - Puglia, Italy 14  
Grenache & Cinsault Chateau Sainte Marguerite “Symphonie” - Cotes de Provence, France 16

ROUGE  
Pinot Noir Domaines de la Tassee d’or - Hautes-cotes de Nuits, France 18  
Nebiolo Le Piane “Colline Novaresi” - Piedmont, Italy 16  
Grenahe & Syrah Domaine de l’olivette - Provence, France 14  
Tempranillo Bodegas Numanthia “Termes” - Toro, Spain 16  
Sangiovese Sassetti Livio “Montecucco Rosso” Tuscany, Italy 15  
Cabernet, Etc Cru Monplaisir - Bordeaux, France 15  
Cabernet Sauvignon Jordan – Alexander Valley, United States 36

BIERRE

Allagash White Ale Maine - 5.2% ABV - 16oz 12  
Athletic Brewing Co. Upside Dawn Massachusetts - <0.5% ABV - 12oz 8  
Kronenbourg 1664 France - 5.5% ABV - 16oz 8  
Miller High Life Wisconsin - 4.6% ABV - 12oz 7  
Night Shift Santilli IPA Massachusetts - 5.7% ABV - 16oz 13  
Rothaus Pils Germany - 5.1% ABV - 12oz 9  
Saison Dupont Belgium - 6.6% ABV - 12.7oz 13  
Left Hand Nitro Milk Stout Colorado - 6. ABV - 16oz 10  
True North Northern Haze- Juicy IPA Massachusetts- 6.7% ABV - 16oz 13  
Wolfer Rosé Cider New York - 6.9% ABV - 12oz 11

SPIRIT-FREE

Disclaimer here...

SOPHIA LOREN 15  
giffard pineapple, black rice water & lapsang tea, martini rossi vibrante

NINA SIMONE 15