

SUNDAY BRUNCH

Sunday, August 25, 2019

Executive Chef Franco Sangiacomo

ZUPPA DI LENTICCHIE E VERDURE, CROSTINI E RICOTTA STAGIONATA Lentil and Vegetables Soup, Aged Ricotta Cheese, Croutons	16
PANINO CON SALMONE AFFUMICATO, AVOCADO, POMODORI, UOVA FRITTE E SALSA DI FORMAGGIO Rustic bread Sandwich with Smoked Salmon, Avocado, Heirloom Tomato, Pan Fried Eggs & Cheese Sauce	21
UOVA IN CAMICIA, CROCCHETTE DI PATATE, FONDUTA DI PECORINO, ASPARAGI ALLA GRIGLIA Two Poached Eggs Over English Muffin, Ham and Pecorino Cheese Sauce Served with Hash Browns and Grilled Asparagus	21
OMELETTE AL BIANCO D'UOVO, SALMONE AFFUMICATO, ASPARAGI E INSALATA DI FRUTTA Egg White Omelet with smoked salmon and Asparagus served with assorted Fruit Salad	21
FRITTATA CON FUNGHI E PROVOLONE, SERVITA CON SALSICCE DI MAIALE Frittata with mushrooms and provolone, served with roasted pork sausages	21
TAGLIOLINI FATTI IN CASA, FUNGHI DI STAGIONE E TARTUFO NERO House- Made Tagliolini Pasta, Seasonal Mushrooms, Black Truffle	41
PACCHERI AL RAGOUT DI MAIALE E FUNGHI Paccheri Pasta with Berkshire Pork and Mushrooms Ragout	27
OMBRINA IN PADELLA SU PASSATA DI POMODORI FRESCHI, CIME DI RAPE E CAROTINE Pan roasted Royal Bass Fillet over Fresh Heirloom Tomato puree, broccoli rabe and baby carrots	38
BISTECCA DI MANZO CON UOVO ALL'OCCHIO DI BUE E PATATINE FRITTE Seared Black Angus Beef NY Steak with Pan Fried Eggs Sunny Side Style and Shoestring Fries	39
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit (pineapple, mango, blueberry, apple)	16

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
May increase your risk of foodborne illness, especially if you have certain medical condition*