

# Happy Easter

## **VELLUTATA DI ASTICE | 18**

Maine lobster soup, black truffle and crostini

## **GAMBERI IN SALSA COCKTAIL | 29**

Jumbo white shrimp, horseradish, orange cocktail sauce, avocado

## **BATTUTO DI SALMONE E AVOCADO | 28**

Ora king salmon and avocado tartare, lemon, olive oil

## **ASPARAGI PRIMAVERILI | 26**

Heirloom asparagus, poached eggs, pecorino cheese, seasonal black truffle

## **SALMONE AFFUMICATO E BURRATA | 28**

Smoked salmon, Apulian burrata, scrambled eggs, Tuscan bread toast

## **OMELETTE ALL'AGLIO ORSINO | 27**

Ramps and mushroom omelet, local field greens, shaved Parmigiano Reggiano

## **UOVA IN CAMICIA | 28**

Poached eggs benedict, culatello, creamed spinach in cheese fonduta, thyme hollandaise

## **SPAGHETTI ALLA CARBONARA | 29**

Terra di Siena guanciale, black pepper, free range organic eggs, pecorino cheese

## **AGNELLO | 46**

Spring lamb duo, roasted chop and braised shoulder roulade, Roman artichokes, green peas sauce

## **PASTIERA | 16**

Classic Neapolitan wheat berry and ricotta Easter cake

