



# Sunday

## BRUNCH



*Chef Domenico Cornacchia*

**VELLUTATA DI PASTENACA E PORRI 16**

PARSNIPS AND LEEKS SOUP, CROSTINI, BLACK TRUFFLE

**CROSTONE ALLE UOVA 26**

AVOCADO TOAST WITH POACHED EGGS ON RUSTIC BREAD, HEIRLOOM TOMATOES

**UOVA IN CAMICIA 27**

POACHED EGGS BENEDICT, CULATELLO, ENGLISH MUFFINS, THYME HOLLANDAISE

**SALMONE AFFUMICATO 29**

SMOKED SALMON, BURRATA, AVOCADO, HEIRLOOM TOMATOES, GRILLED RUSTIC BREAD

**FRITTATA DI ZUCCHINE E FUNGHI 29**

EGG WHITE FRITTATA WITH PATH VALLEY ZUCCHINI, FOREST MUSHROOMS,  
COLORS OF THE GARDEN SALAD

**SPAGHETTI ALLA CARBONARA 32**

TERRE DI SIENA GUANCIALE, BLACK PEPEPR, FREE RANGE ORGANIC EGGS, PECORINO CHEESE

**BISTECCA DI MANZO 46**

ANGUS BEEF NY STEAK TAGLIATA, NEW POTATOES, SPRING ONION AND GUANCIALE RAGU, SUNNY SIDE UP EGGS

**FROM THE GRILL**

ORA KING SALMON 48

24 OZ DANISH DOVER SOLE 95 (SERVE UP TO TWO)

CANARY ISLAND WHOLE BRANZINO 69 (SERVE UP TO TWO)

32 OZ CREEKSTONE FARM BEEF PORTERHOUSE 145

32 OZ CREEKSTONE FARM BEEF BONE IN RIB EYE 145

34 OZ CREEKSTONE FARM BEEF TOMAHAWK 189

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.