

BRUNCH

LIBATIONS

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE	3	AMERICANO -SWEET VERMOUTH, APEROL	7
MIMOSA-ORANGE JUICE, PROSECCO	6	BICICLETTA -APEROL, SWEET VERMOUTH, PROSECCO	8
POMEGRANATE PROSECCO	7	SALE E PEPE -DRY VERMOUTH, GRAPEFRUIT, SALT, PEPPER	7
KIR ROYAL -PROSECCO, VINO DI VISCIOLE	7	CARPANO ANTICA VERMOUTH-ON ICE	7
PROSECCO DI VALDOBBIADINE, DRUSIAN , VENETO	7	POMEGRANATE - POMEGRANATE WINE, LIME JUICE, SODA	7

APERITIVI

ANTIPASTI

FRIED <i>MONDEGHILLI</i> , <i>SALSA VERDE</i>	5
ROASTED CAULIFLOWER <i>ZUPPA</i> , FLORETS, TOASTED PINE NUTS, PARMESAN AND SAGE BISCOTTO	7
LITTLE GEMS <i>INSALATA</i> , CARA CARA ORANGE, MOUNTAIN GORGONZOLA, TOASTED ALMONDS, CITRUS VINAIGRETTE	8
ORGANIC FARRO, ROASTED BABY SCARLET TURNIPS, TURNIP GREENS, TOASTED HAZELNUTS, LEEK DRESSING	8
SUNCHOKE AND EGG YOLK <i>SFORMATO</i> , RED FRILL MUSTARD, BLOOD ORANGES, OIL CURED OLIVES, GRANA CRISP	9
MANILA CLAMS AND SCALLOPS, TOMATO <i>BRODO</i> , UMBRIAN LENTILS, CHILE FLAKES, TIGER BEAN PUREE, BRUSCHETTA	12
HAND PULLED BURRATA, PRESERVED ARTICHOKEs, WATERMELON RADISH, CANDIED WALNUTS, OIL CURED OLIVES	8/12
<i>SALUMI ARTIGIANALI</i> -COUNTRY TERRINE, SOPPRESSATA, PROSCIUTTO <i>DI PARMA</i> , SALAME TOSCANO, RED ONION JAM, CAPERBERRIES, PICKLED CAULIFLOWER	9/12

COLAZIONE (breakfast)

<i>BOMBOLONI</i> , FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE DIPPING SAUCES	7
COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, HUCKLEBERRIES, MAPLE SYRUP	9
PORK BELLY PANINI, FRIED EGG, WHITE WINE MUSTARD, RED ONION JAM, COUNTRY BREAD, MARBLE POTATOES	9
TWO EGGS, ANY STYLE, MARBLE POTATOES, SMOKED BACON OR ITALIAN SAUSAGE, COUNTRY BREAD	10
EGGS FLORENTINE, POACHED EGGS, CAVOLO NERO, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	10
POACHED EGGS, PANCETTA, GRILLED RED ONIONS, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	11
ARTICHOKE, BLACK OLIVE AND LEEK FRITTATA, MARBLE POTATOES, COUNTRY BREAD	12
PROSCIUTTO, GRILLED RED ONIONS AND FONTINA FRITTATA, MARBLE POTATOES, COUNTRY BREAD	12
TWO FRIED EGGS, SWEET ITALIAN SAUSAGE, CREAMY POLENTA, GRILLED RED ONIONS, MUSTARD SAUCE	12
DUROC PORK <i>SALTIMBOCCA</i> , SAGE, PROSCIUTTO, OLIVE OIL CRUSHED POTATOES, ARUGULA, PORK SAUCE	13
LIBERTY FARMS DUCK CONFIT HASH, POACHED EGGS, LEEKS, AMAROSA FINGERLINGS, TREVISO, <i>SALSA VERDE</i>	13

*we use organic, pastured eggs in all of our brunch dishes

CONTORNI (sides)

SMOKED DUROC BACON OR SWEET ITALIAN SAUSAGE	4	TWO EGGS, ANY STYLE	4
MARBLE POTATOES, ROASTED IN DUCK FAT	4	POLENTA, ROASTED TOMATO SAUCE, MOZZARELLA	5

PRANZO(lunch)

SWISS CHARD <i>MALFATTI</i> , BROWNED BUTTER, SAGE, GRANA PADANO	12
<i>CASUNZEI</i> , ROASTED RED BEET AND RICOTTA FILLING, POPPY SEEDS, BUTTER SAUCE, GRANA PADANO	13
TAGLIOLINI <i>PEPATI</i> , SMOKED BACON, HOT PEPPERS, ROASTED TOMATO SAUCE, GRANA PADANO, ARUGULA	13
ORECCHIETTE, MILK BRAISED PORK <i>RAGU</i> , TREVISO RADICCHIO, GRILLED RED ONIONS, GRANA PADANO	14
PRATHER RANCH SHORT RIBS, ROASTED ROOT VEGETABLES, BRUSSELS, AMAROSA FINGERLINGS, RED WINE SAUCE	16
ROASTED ARTIC CHAR, SHAVED BRUSSELS, RADISHES, FREGOLA, <i>GREMOLATA</i> , SHELLFISH BRODETTO	18
<i>BAMBINO</i> , ORGANIC PASTA FOR KIDS, TOMATO, BUTTER OR CREAM SAUCE	5

FORMAGGI

ROCCHETTA, COW, GOAT AND SHEEP'S MILK CHEESE, CRANBERRY <i>MOSTARDA</i>	5
SPEZIATO AL TARTUFO, COW'S MILK CHEESE, QUINCE PASTE, COCOA NIBS	5
DOLCE GORGONZOLA, COW'S MILK CHEESE, CELERY ROOT AND MEYER LEMON JAM	5

WE USE THE FINEST LOCAL, ORGANIC, SUSTAINABLE AND SEASONAL INGREDIENTS
 DINNER: MONDAY-THURSDAY 5:30-9:30PM FRIDAY & SATURDAY 5:30-10:00PM SUNDAY 5:00-9:00PM
 LUNCH: MONDAY-FRIDAY 11:30-2:30PM BRUNCH: SATURDAY & SUNDAY 10:30-2:30PM
 ALL ITEMS AVAILABLE FOR CARRY OUT-MC, VISA, AMEX AND CASH GLADLY ACCEPTED
 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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