



BRUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRING-\$11

PRIMI

ROASTED CAULIFLOWER ZUPPA,
CECI BEAN *BRUSCHETTA*, ROSEMARY AND LEMON OIL
2015 GAVI VIGNETO MASERA, MASSONE, PIEMONTE

OR

HAND CRAFTED *BURRATA*, ROASTED GRAPES,
RED ENDIVE, GARBANZO BEANS, GRILLED RED ONIONS, *BRUSCHETTA*
2014 MALVASIA DELLE LIPARI, LANTIERE, ISOLA DEL VULCANO

SECONDI

EGGS FLORENTINE, POACHED EGGS, *CAVOLO NERO*,
COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE
2015 LUZANO VERDICCHIO DE CASTELLI DEI JESI, MAROTTI CAMPI, MARCHE

OR

LUMACHE *CARBONARA*, EGG SAUCE, PANCETTA,
WILD ARUGULA, BLACK PEPPER, GRANA PADANO
2015 MONICA DI SARDEGNA, PRAJA, SARDEGNA

DOLCINI

BOMBOLONI, FLORENTINE DOUGHNUTS,
SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

SGROPPINO, BLACKBERRY-RED WINE *SORBETTO*, VANILLA GELATO,
PROSECCO, STRAWBERRIES, *DITTI DI MANDORLE*