



BRUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRINGS-\$12

PRIMI

FARRO VERDE, TOYBOX TOMATOES, ENGLISH CUCUMBER,
SEA BEANS, TOASTED ALMONDS, CANNONAU VINAIGRETTE
2015 LUZANO VERDICCHIO DI CASTELLI DEI JESI, MAROTTI CAMPI, MARCHE

OR

HAND CRAFTED *BURRATA*, BLACK MISSION FIGS, RADICCHIO,
EASTER EGG RADISHES, OLIVE PESTO, CROSTINI
2015 LANGHE FAVORITA, MALABAILA, PIEMONTE

SECONDI

SUMMER SQUASH, SWEET CORN AND RICOTTA FRITTATA, BLACK KALE PESTO,
INSALATA, SHERRY VINAIGRETTE
2014 SYLVANER, ABBAZIA DI NOVACELLA, ALTO ADIGE

OR

POACHED EGGS, PANCETTA, HEIRLOOM TOMATOES, HEN OF THE WOODS MUSHROOMS,
COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE
2014 ETNA ROSSO, BENANTI, MT. ETNA, SICILIA

DOLCINI

BROWNE BUTTER AND ALMOND CAKE, BUTTERSCOTCH,
SANTA ROSA PLUMS, HUCKLEBERRIES, VANILLA GELATO

OR

AFFOGATO, GIANDUJA, VANILLA OR COFFEE GELATO,
CHOCOLATE BROWNIE COOKIE, WHIPPED CREAM, ESPRESSO