

BRUNCH TASTING MENU

THREE COURSES-\$20 PER PERSON
OPTIONAL WINE PAIRINGS (3OZ GLASS)

ANTIPASTI

RICOTTA AND EGG YOLK SFORMATO, FENNEL FROND PESTO, GRILLED ASPARAGUS, PARMESAN CRISP
2010 VINHO VERDE (100% LOUREIRO), AFROS, PORTUGAL 3.75

OR

HAND CRAFTED BURRATA, CAVOLO NERO, GREEN GARLIC, RADISH, TOASTED ALMONDS, PAESANO ESTATE OLIVE OIL
2010 MALVASIA 'TERRE DEGLI OSCI', BORGIO DI COLLOREDO, MOLISE 3.75

SECONDI

CANNELLONI, SPRING CARROT, RICOTTA AND GOAT CHEESE FILLING, FAVA LEAF AND MINT SAUCE
2010 VERDICCHIO DEI CASTELLI DI JESI, SARTARELLI, MARCHE 4.00

OR

GRILLED HANGER STEAK, CREMA FRITTA, GRILLED RED ONIONS, RED ENDIVE, STRAWBERRIES, BALSAMICO SAUCE
2009 MADEGO (CABERNET SAUVIGNON, MERLOT, CABERNET FRANC), LA CAPPUCINA, VENETO 5.00

DOLCINI

BITTERSWEET CHOCOLATE PANNA COTTA, CHOCOLATE SALAME, BAY LEAF CREAM CUSTARD SAUCE

OR

DOLCE GORGONZOLA, COW'S MILK CHEESE, OLIVE, DATE AND PICKLED SHALLOT PESTO