

BRUNCH TASTING MENU

THREE COURSES-\$24

WINE PAIRINGS-\$10

PRIMI

BURRATA, ROASTED BABY CHIOGGA BEETS, ROASTED GRAPES,
PICKLED SHALLOTS, OLIVE *CONDIMENTO*, HAZELNUTS

2013 GRILLO, CENTOZE, SICILIA

OR

BRAISED AND SEARED PORK BELLY, APPLE *MARMELLATA*, PUNTARELLE,
FRIED CECI BEANS, RADISHES, ANCHOVY DRESSING

2012 LAGREIN 'MERLAU', THURNHOF, ALTO ADIGE

OR

SWISS CHARD *MALFATTI*, BROWNEED BUTTER, SAGE, GRANA PADANO

2013 VERDECA, MASSERIA LI VELI, PUGLIA

SECONDI

BUTTERNUT SQUASH, LEEK AND GOAT CHEESE FRITTATA,
MARBLE POTATOES, COUNTRY BREAD

2013 VIGNE BLANCHE (MELON DE BOURGOGNE, SB, CHARDONNAY), DOMAINE DE LA FRUITIERE, LOIRE

OR

ORECCHIETTE *CARBONARA*, SMOKED DUROC BACON, ARUGULA,
EGGS, BLACK PEPPER, GRANA PADANO

2012 VESPOLINA, FAVOLALUNGA, BONIPERTI

OR

POACHED EGGS, PROSCIUTTO, HEDGEHOGS, LEEKS, COUNTRY BREAD,
MARBLE POTATOES, HOLLANDAISE

2012 CHATEAU HAUT RIAN BORDEAUX BLANC (SEMILLON & SAUVIGNON BLANC), BORDEAUX

DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE, SATSUMAS, HUCKLEBERRIES, PISTACHIO BRITTLE, SABA

OR

ZEPPOLINI, NEAPOLITAN DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

DARK AND WHITE CHOCOLATE *PANNA COTTA*, *BRUTTO MA BUONI*, BROWNEED BUTTER POWDER