



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

PRIMI

ROASTED RED KURI SQUASH AND LEEK *ZUPPA*, BRUSCHETTA,
SHELLING BEAN PUREE, SEED POWDER
2016 PINOT BIANCO, CANTINA ANDRIANO, ALTO ADIGE

OR

HAND CRAFTED *BURRATA*, MISSION FIG AND OLIVE JAM,
CRANBERRY BEANS, PEPPERCRESS, SHAVED SQUASH
2016 BIANCOLELLA, CENATIEMPO, ISCHIA

SECONDI

EGGS FLORENTINE, POACHED EGGS, *CAVOLO NERO*, COUNTRY BREAD,
MARBLE POTATOES, HOLLANDAISE
2014 FRIULANO, RONCHI DI CIALLA, COLLIO

OR

LIBERTY FARMS DUCK CONFIT HASH, POACHED EGGS, SHALLOTS,
FINGERLINGS, RED ENDIVE, *SALSA VERDE*
2014 ROSSO DI VALTELLINA, NINO NEGRI, LOMBARDIA

DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE, PISTACHIO BRITTLE, STRAWBERRIES, SABA

OR

AFFOGATO, VANILLA, COFFEE, CARAMEL OR CHOCOLATE GELATO,
BISCOTTI, CARAMEL, WHIPPED CREAM, ESPRESSO