



EASTER BRUNCH
TASTING MENU
THREE COURSES-\$30
WINE PAIRING-\$12

PRIMI

CAULIFLOWER *SFORMATO*, SAUSALITO WATERCRESS, RED ENDIVE,
FIDDLEHEADS, TOASTED PUMPKIN SEEDS, GRANA CRISP
2016 FALANGHINA SVELATO, TERRE STREGATE, CAMPANIA

OR

SEARED PORK BELLY, BUTTER BEANS, GREEN GARLIC, GRILLED RADICCHIO,
KUMQUATS, SMOKED DATE *AGRODOLCE*
2016 DOMAINE DES POTHIERES, COTE ROANNAISE, FRANCE

OR

GNOCCHI *CARBONARA*, EGG SAUCE, PANCETTA, WILD ARUGULA, BLACK PEPPER, GRANA PADANO
2016 UMBRIA BIANCO COLLE DI GIOVE, CANTINA FRATELLI PARDI, UMBRIA

SECONDI

YELLOW FOOT MUSHROOM, RED ONION AND GOAT CHEESE FRITTATA, LITTLE GEMS *INSALATA*
2016 VERDEJO, MARTINSANCHO, RUEDA, SPAIN

OR

CURED SALMON, SOFT SCRAMBLED EGGS, GREEN ONION, SHAVED BRUSSELS,
RADISH, ARUGULA, FOCACCIA TOAST
2014 FRIULANO, RONCHI DI CIALLA, COLLIO

OR

GRILLED LAMB T-BONE, FRIED EGG, *CREMA FRITTA*, ASPARAGUS, ENGLISH PEAS,
CIPPOLINI ONIONS, MINT SALSA VERDE
2014 SETTIMO (PALAGRELLO NERO), MICHELE ALOIS, TERRE DEL VOLTURNO

DOLCINI

BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

BITTERSWEET CHOCOLATE AND CARAMEL *CROSTATA*, MASCARPONE GELATO

OR

WHITE CHOCOLATE PANNA COTTA, HUCKLEBERRY JAM, RASPBERRIES, BLACKBERRIES, CITRUS TUILE

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