

HAPPY MOTHER'S DAY BRUNCH

Sunday, May 13, 2018

FEATURED COCKTAILS

Blood Orange Mimosa <i>fresh-squeezed blood orange juice, Isotta Manzoni Prosecco</i>	6
Bellini <i>white peach purée, Isotta Manzoni Prosecco</i>	6
Bloody Mary <i>SVEDKA Vodka, house-made bloody mary mix</i>	6

ANTIPASTI

Spring Salad <i>fresh berries, honey-poppy seed vinaigrette, ricotta salata, field greens</i>	7
Beet Salad <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	6
Caesar Salad <i>white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>	6
Bruschetta Puttanesca <i>roasted peppers & tomatoes, capers, garlic, kalamata olives, fresh mozzarella</i>	6
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	6
Zuppa del Giorno <i>Chef's soup of the day</i>	MKT
Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>	3.5/5

PRIMI

Linguini <i>housemade spinach linguini, grilled jumbo shrimp, lemon cream sauce</i>	13/26
Gnocchi <i>sweet peas, seared sea scallops, calabrian chili butter sauce</i>	14/28
Risotto <i>wild mushrooms, pork confit</i>	13/26
Cresta de Gallo <i>roasted red peppers, roma tomatoes, artichokes, kalamata olives, spinach, aglio olio</i>	11/22

SECONDI

Crespelle <i>fresh spinach, ricotta, rosé sauce</i>	10
Frittata <i>pancetta, roasted tomato, fontina, arugula; served with roasted potatoes</i>	13
Steak & Eggs Toscana <i>rosemary, lemon & garlic rubbed petit filet mignon, fried egg, boursin potato cake</i>	22
Shrimp & Polenta <i>pan-seared jumbo shrimp, hot Italian sausage, creamy polenta</i>	15
Salmon <i>cocoa-rubbed salmon, honey chipotle glaze, chilled vegetable salad</i>	18