

# Easter BRUNCH

3 Courses - \$36.95

## **Bread Sweet and Savory**

House Rosemary Focaccia, Panettone, Accompaniments

## Antipasti

**Egg Raviolo**, Crimini, Basil, Tomato Confit, Pecorino

**Ham**, Pea Puree, Poached Duck Egg

**Prosciutto Dates**, Sage, Almond Gorgonzola Filing,  
Pomegranate Molasses

**White Fig** and Almond Torta

**Lamb Meatballs**, Celery Root, Beet Agro Dolce

**Crostini**, Easter Egg Salad, Crème Fraiche, Dill, Caviar

**Yogurt**, Torrone Brittle, Lavender Honey, Fresh Fruit

## Entrée

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**Crepes**, Roasted Spring Vegetables, Shrimp Sauce

**Cured Meat Frittata**, Imported Italian Meats, Broccoli Rabe,  
Spring Onion, Tomatoes, Grana

**Brioche "French Toast"**, Mascarpone Butter,  
Bourbon Vermont Maple Syrup, Pecans, Berries

**Salmon Soufflé**, Creamy White Wine Reduction,  
Tomato Concasse, Puff Pastry

**Chicken Statler**, Foie Gras-Stuffed, Asparagus, Morel Mushroom Sauce

**Braised Lamb Shank**, Aromatics, Polenta Cake, Lemon Mint Gremolata

**Rabbit Ragu Rotolo**, San Marzano, Golden Raisins, Chilies, Ricotta,  
Bell Pepper Coulis

**Chitarra**, Pancetta, Peas, Pecorino, Cracked Pepper, Sous Vide Egg

**Veal Bolognese**, House Pappardelle

**Lemon Ricotta Gnocchi**, Asparagus, Lemon Crema, Walnuts, Fried Basil

**21-Day Aged Rib Eye**, Egg, Scalloped Potato, Spinach,  
Fontina Fonduta (additional \$6.95)

## Dolce

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**Tiramisu**, Coffee liqueur, Lady Finger, Chocolate, Vanilla Custard

**Zabaglione Con Fruta**, Pistachio Gelato

**Vanilla Rice Pudding**

napoli  
ITALIAN