

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, Pistacchio Brittle, Chocolate, Lavender Honey,

Fresh Fruit

Entrée

Crepes, Roasted Spring Vegetables, Shrimp Sauce

Cured Meat Frittata, Imported Italian Meats, Broccoli Rabe, Ramp, Oven-Roasted Tomatoes, Grana Padana

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

Pan Roasted Salmon, Warm Crab & Yukon Potato Insalate, Tomato Coulée, Herb-Toasted Breadcrumbs, Lemon & EVOO

Chicken Statler, Foie Gras, Asparagus, Morel Mushroom Cream Sauce, Baby Fingerling Potatoes

Braised Lamb Shank, Sardinian Cous Cous, Capers, Mint, Raisins, Heirloom Tomatoes, Lemon Gremolata

Rabbit Ragù Rotolo, San Marzano, Golden Raisins, Chilies, Ricotta, Bell Pepper Coulée

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, Broccolini, Marsala Reduction **(additional \$6.95)**

Dolce

Champagne Zabaglione Con Fruta

Vanilla Rice Pudding

napoli
ITALIAN