

# EASTER BRUNCH MENU

## COLAZIONE

UOVA IN PURGATORIO

(ORGANIC CAGE FREE EGGS, COOKED IN TOMATO SAUCE, GRILLED TUSCAN BREAD)

FRITTATA: ASPARAGUS, GOAT CHEESE, ROASTED CHERRY TOMATOES

FRITTATA: ARTICHOKE, OLIVES, MUSHROOMS, MOZZARELLA, PROSCIUTTO COTTO

FRITTATA: ITALIAN BROCCOLINI, FONTINA CHEESE, PROSCIUTTO COTTO

FRITTATA: SLICED RIB-EYE, PEPPERS AND ONION

GRILLED CHEESE

MULTIGRAIN BREAD, BRIE CHEESE, BLACKBERRIES, AND BALSAMIC GLAZE

CREPELLE

CREPES, NUTELLA- MASCARPONE- WIPPED CREAM- STRAWBERRY FILLING, TOPPED WITH MIXED WILD BERRIES AND CHOCOLATE SAUCE

MULTIGRAIN BREAD, AVOCADO, BACON, SUNNY SIDE UP EGG, PICO DE GALLO

BRAISED BABY ARTICHOKE, BURRATA, PISTACHIO PESTO

## PIZZANINI

BAKED PIZZA DOUGH, BABY ARUGULA, PROSCIUTTO, FRESH MOZZARELLA BALSAMIC GLAZE

BAKED PIZZA DOUGH, SMOKED SALMON, ONIONS, MASCARPONE-GOAT CHEESE, CAPERS

## SALADS

ROASTED BEETS, PORTOBELLO MUSHROOMS, SERVED WITH GOAT CHEESE, WHITE BALSAMIC DRESSING

FINOCCHIO E ARANCIA

FENNEL, SICILIAN BLOOD ORANGE, RAISINS, TOASTED PINUTS, EVOO-LEMON DRESSING

## LUNCH

GNOCCHI ALLA SORRENTINA

BAKED POTATO GNOCCHI WITH TOMATOES SAUCE, FRESH MOZZARELLA, BASIL

SPAGHETTI AL LIMONE

IMPORTED SPAGHETTI, ORGANIC MEYERS LEMON, PARMIGGIANO REGGIANO, BASIL

BISTECCA ALLA GRIGLIA

GRILLED SKIRT STEAK, BABY ARUGOLA SALAD, GREEN SAUCE

SOGLIOLA ALLA MILANESE

PAN FRIED BREADED LOCAL FLUKE, ARUGULA, CHERRY TOMATOES, RED ONION SALAD

SALMONE

BAKED ORGANIC SALMON, SPINACH RISOTTO, STRAWBERRY SAUCE

## KIDS UNDER 12 DINING ON US

CHOOSE ONE: PASTA WITH MEATBALL - OR - CHICKEN FINGER

INCLUDES: SODA, JUICES AND GELATO

**4% DISCOUNT ON CASH PAYMENT**

**BUON APPETITO**