

# BRUNCH

## Salads

field greens	apples – hazelnuts – blue cheese – honey rosemary dressing	8
chopped salad	grilled chicken – cured ricotta – herb oil	12
buffalo mozzarella	artichokes – organic peppers – olives – basil	9
grilled salmon salad	red endive – frisee – green beans – sliced egg – caper vinaigrette	14

## Uova

wood fired eggs	– cheese fonduta – fresh tomato – basil	9
egg white frittata	– asparagus – roasted tomatoes – fresh herbs	10
wild mushroom omelette	– fontina – green onions – house fries	12
poached eggs	– roasted potatoes – black truffle sauce	14

## Pizze and Flatbreads

buffalo mozzarella	– heirloom tomatoes – fresh basil	10
sausage	– artichokes – Point Reyes	12
prosciutto	– smoked mozzarella – arugula	14
seasonal vegetables	– fresh ricotta cheese	12

## Pasta

hand made spaghetti with meatballs	– fresh tomato sauce – basil	13
burrata and oven dried tomato ravioli	– infused balsamico – fresh oregano	12
saffron strozzapreti	– shrimp – zucchini – brandy	15
pistachio garganelli	– handmade sausage – wild mushrooms	14

## Cheese and Meat Selections

imported cheeses	– toasted pecan – berries – chestnut honey	14
artisanal italian cured meats	– olive marinate	14

## Dessert 7

classic tiramisu*	– mascarpone – lady fingers – espresso
citrus pannacotta	– pistachio gelato
chocolate cake	– hazelnut gelato
cannoli	– fresh ricotta – grand marnier
gelati and sorbetti	

A 20% gratuity is added to parties of 6 or more  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition