



BOTTOMLESS BUBBLES BRUNCH
PROSECCO COCKTAIL \$15

PIATTI PICCOLI – SMALL PLATES

TAGLIERE

chef's daily selection of cured meats and cheeses sourced internationally and locally served with cranberry walnut bread and quince marmellata 19

BARBABIETOLA MEETS CAPRINO

a love story about roasted beets & goat cheese medallions, fine herbs, candied cashew & lavender honey drizzle 12

CALAMARI FRITTI

basil, fennel pollen, lemon aioli 14

CRISPY TRUFFLED CHICKPEAS

ceci beans parmigiano truffle essence 8

BLISTERED SHISHITO PEPPERS

citrus, hawaiian black lava salt 8

INSALATE – SALADS

CHAMOMILE POACHED CHICKEN, FARRO, & ARUGULA

cucumber, cherry tomato, chickpeas, tarragon dressing 14

GRILLED STRIP STEAK, LOBSTER, QUINOA & AVOCADO

baby spinach petals, slow roasted roma tomato, citrus vinaigrette 25

CRISPY CALAMARI SALAD

frisee, kalamata olives, radish, sun dried red peppers, lemon dressing 15

PASTA ASCIUTTA HANDMADE PASTA

ORECCHIETTE

crumbled heritage sausage, broccoli rabe, aglio e olio 16

PENNE

piselli, prosciutto, grana e panna 16

TROFIE

twisty shape pasta with corn, asparagus, cherry tomatoes, garlic & oil, parmigiano 16

RIGATONI

slow braised veal bolognese, parmigiano reggiano 18

PIATTI DA BRUNCH BRUNCH PLATES

POACHED EGG & FRISEE

crispy chickpeas, fior di latte mozzarella, truffled pink peppercorn dressing 15

GARDEN FRESH FRITTATA

crumbled heritage sausage, broccoli rabe, gooey caciocavallo, garden salad 14

BACON, EGG & CHEESE IN A BOWL

(not on a roll) with salt, pepper & carbonara !?!
smoked bacon, sweet onion, parmigiano, farm fresh egg 16

LIMONCELLO SPIKED POPPY SEED & RICOTTA PANCAKES

fresh lemon curd spiked with limoncello, ricotta dolce 14

HOLY-CANNOLI-ITALIAN NOT FRENCH TOAST-WITH BACON & BOURBON-BATMAN!
house-made cannoli cream, french toast, candied bacon spiced bourbon sciroppo 16

SECONDI – ENTREES

MY MAINE SQUEEZE “LOBSTER ROLL” GRILLED CHEESE

fresh pulled maine lobster, tarragon, gooey caciocavallo, buttery toasted potato bread 24

EGGPLANT NAPOLETANO

fresh mozzarella, sun dried red peppers, fresh basil, balsamic sciroppo 16

HAND CRAFTED SALMON BURGER

capers, peppadews, arugula, tomato, lemon aioli, toasted brioche bun 14

PROSCIUTTO & MOZZARELLA PANINO

fresh basil, baby arugula, roasted red peppers, lemon olive oil 15

CHICKEN CUTLET PANINO

eggplant, bacon, caciocavallo, peppadew peppers, mixed greens, basil aioli 14

GRILLED STEAK SANDWICH

caramelized shallot & gorgonzola spread, slow roasted roma tomatoes, baby greens 18



EXECUTIVE CHEF: **Dominick J. Russo**

please notify your server, manager or chef of any food allergies