



# MOTHER'S DAY BRUNCH

\$55 per person

Tax and gratuity not included

## PER COMINCIARE

### FIORE DI ZUCCA

Squash blossom stuffed with ricotta cheese,  
basil purée and honey

## SECONDI

(CHOICE OF ONE)

### PICI

Hand rolled spaghetti,,  
wild ramp pesto,  
sheep milk ricotta

### MAIALE

Beeler's Ham steak,  
two scramble eggs,  
sourdough toast

### ORATA

Pan seared sea bream,  
Castelvetrano olives,  
fingerling potatoes.

### AGNELLO

Grilled Lamb skewered on  
rosemary, sun chokes and  
gnocchetti.

## ANTIPASTI

(CHOICE OF ONE)

### QUICHE DI ASPARAGI

Baked egg custard, pastry  
crust, asparagus, organic  
radish salad.

### OLANDESINA

Lemon Dutch baby pancake,  
fresh mulberries,  
whipped ricotta

### BURRATA

Local burrata, Farmer's market  
sun gold tomatoes,  
basil purée.

### CRUDO

Raw scallop crudo,  
purple artichoke salad,  
Sicilian olive oil, sea salt

## DOLCE

(CHOICE OF ONE)

### GALLETTE

Harry's berry strawberry tart,  
vanilla gelato

### SEMIFREDDO

Murry Farms cherry frozen  
custard, fresh cherries.

### TORTA DI CIOCCOLATO

Floueless chocolate cake,  
creme Anglaise

### GELATO

Fior di latte gelato,  
aged balsamico

## COCKTAILS

### CIACCO D'ORO

Coffee infused Whistle Pig  
10yr, maple, lemon, pancetta  
14

### BELLINI

Prosecco,  
fresh strawberry purée  
12

### BLOODY MARY

Vodka,  
bloody Mary mix  
12

### MIMOSA

Prosecco,  
orange or grapefruit juice  
12

## FRESH JUICE

### ORANGE OR GRAPFRUIT

5

## BUBBLES BY THE GLASS

### PROSECCO

Prosecco Organic N.V.  
Lamberti 12 gl / 40 btl

### FRANCIACORTA BRUT ROSÉ

Ricci Cubastro N.V.  
22 gl / 75 btl

### CHAMPAGNE

Veuve Clicquot N.V.  
24 gl / 90 btl

## COFFEE

### SINGLE/DOUBLE ESPRESSO

4 / 6

### SHAKERATO

espresso shaken  
with sugar and ice  
6

+3 Frangelico or Brandy

### CAPPUCCINO

6