



**BRUNCH IN OUR WINE CELLAR**  
**PLEASE CHOOSE MENU A, B OR C**

We serve family style, so you and your guests will experience each dish. Coffee, tea, fresh squeezed juices, & soda included.  
\$45 per person

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**SNACK BOARD**

**SMOKED SALMON BOARD**

whipped cream cheese, cucumber, radish, red onion,  
capers, dill, everything bagels

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**MENU A**

**SOUFFLÉD SPINACH & HAM  
OMELETTE**

souffléed spinach, applewood smoked  
ham, cream cheese,  
radicchio & saba

**STEAK & EGGS**

grilled prime ribeye, soft scrambled  
eggs

**CROQUE MADAME**

applewood smoked ham & fontina  
grilled cheese, bechamel,  
sunny-side-up egg, radicchio & saba

**ROASTED POTATOES**

russet potato, onion, garlic

**FETT'UNTA**

grilled bread, Maldon sea salt,  
house-cured butter, house-made jam

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**MENU B**

**SHAKSHUKA**

organic egg, roasted peppers,  
tomatoes, red onion, garlic, mint,  
parsley, grilled bread

**DUCK EGG PIZZA**

pancetta, panna, potato, rosemary,  
fior di latte, parmesan

**SHAVED BLACK KALE**

salami, olives, pickled peppers,  
breadcrumbs, ricotta salata

**PANCAKES**

house-made marmalade, whipped  
cream

**ROASTED POTATOES**

russet potato, onion, garlic

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**MENU C**

**SHAVED BLACK KALE**

salami, olives, pickled peppers, bread  
crumbs, ricotta salata

**CASTELFRANCO RADICCHIO**

shaved pecorino romano, lemon  
vinaigrette, saba

**DUCK EGG PIZZA**

pancetta, panna, potato, rosemary,  
fior di latte, parmesan

**MARGHERITA PIZZA**

DOP San Marzano tomatoes,  
fior di latte, basil

**TROTTOLE**

fennel sausage, swiss chard,  
parmesan, bread crumbs

**CRESTE DI GALLO**

roasted garlic, bone marrow, parsley,  
parmesan, cracked black pepper

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**DESSERT BOARD**

ASSORTMENT OF LOVE & SALT DESSERTS

**BOOZY & BOTTOMLESS** | + \$28 per person

MIMOSA  
BLOODY MARY  
RED SANGRIA

**FLORAL ARRANGEMENTS AVAILABLE** +\$120

**48-HOUR ADVANCE PRE-ORDER**



**DINNER IN OUR WINE CELLAR**  
**PLEASE CHOOSE EITHER MENU A OR B.**

We serve family style, so you and your guests  
will experience each dish. \$65 per person

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**ANTIPASTI**

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**KITCHEN LOVE BOARD**  
a selection of cured meats, cheeses & pickled vegetables  
**WOOD OVEN MEATBALLS**  
ricotta, parmesan, toasted ciabatta

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**MENU A**

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**SALADS**

**CASTELFRANCO RADICCHIO**

Shaved pecorino romano, lemon vinaigrette, saba

**FREEKEHLICIOUS SALAD**

5 grains, 5 herbs, shaved radish, black currants,  
toasted hazelnuts

**SHAVED BLACK KALE**

soppressata, olives, pickled peppers, bread crumbs, ricotta  
salata

**PASTA**

**TAGLIATELLE BOLOGNESE**

bolognese, parmesan

**TROTTOLE SALSICCIA**

fennel sausage, swiss chard, parmesan, bread crumbs

**CRESTE DI GALLO MIDOLLO**

roasted garlic, bone marrow, parsley, parmesan, cracked  
pepper

**WOOD OVEN PIZZA**

**MARGHERITA**

DOP San Marzano tomatoes, fior di latte, basil

**DUCK EGG**

pancetta, panna, potato, rosemary, fior di latte, parmesan

**SEASONAL MUSHROOM**

creamy taleggio, fontina, thyme

**MAIN PLATES**

**ROASTED CHICKEN**

torn bread, wilted greens, pan jus

**GRILLED PRIME RIBEYE**

seasonal set

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**MENU B**

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**SALADS**

**FREEKEHLICIOUS SALAD**

5 grains, 5 herbs, shaved radish, black currants,  
toasted hazelnuts

**SHAVED BLACK KALE**

soppressata, olives, pickled peppers, bread crumbs, ricotta  
salata

**SEASONAL SALAD**

**PASTA**

**TAGLIATELLE BOLOGNESE**

bolognese, parmesan

**TROTTOLE SALSICCIA**

fennel sausage, swiss chard, parmesan, bread crumbs

**SEASONAL PASTA**

**WOOD OVEN PIZZA**

**MARGHERITA**

DOP San Marzano tomatoes, fior di latte, basil

**DUCK EGG**

pancetta, panna, potato, rosemary, fior di latte, parmesan

**SEASONAL PIZZA**

**MAIN PLATES**

**ROASTED CHICKEN**

torn bread, wilted greens, pan jus

**WHOLE ROASTED BRANZINO**

seasonal set

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**DESSERT BOARD (MENU A & B)**

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ASSORTMENT OF LOVE & SALT DESSERTS

**FLORAL ARRANGEMENTS AVAILABLE +\$120**

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