

DUE MARI

RISTORANTE ITALIANO

No. 78

BUBBLES TO START 12

MIMOSA

*prosecco
fresh-squeezed orange juice*

BELLINI

prosecco, peach purée

CUSTOM BLOODY MARY

stolichnaya vodka, tomato juice, house spice blend

CHOICE OF GARNISH

*blue cheese-stuffed olives
celery • bacon • calabrian chili • smoked salt*

Easter Brunch 38 PER PERSON

choice of antipasti & secondi • house-made pastries • fresh-squeezed juice or coffee or tea

ANTIPASTI E INSALATE

FRITTO MISTO

*crispy tempura vegetables
spicy pomodoro*

CARPACCIO

*dry-aged beef, baby watercress
62° egg, anchovy crema, parmesan*

UOVA

*scotch egg, thick-cut bacon
grilled asparagus, red wine sauce*

INSALATA

*mixed greens, shaved asparagus, watermelon radish
sheep's milk ricotta crostini*

PANE RUSTICO

*cornflake-crustéd french toast, brûléed banana
mascarpone*

RILLETTES

duck confit, raisin-walnut crostini, caperberries

OSTRICHE

*chef's selection of east coast oysters
served with traditional garnishes*

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.*

SECONDI

AGNELLO

*roasted leg of lamb, eggplant hummus
crispy chickpeas, piquillo pepper purée*

CHITARRA

*rough-cut spaghetti, shrimp
oven-dried tomatoes, tarragon, chili*

CIALDE

*buttermilk waffles, crispy chicken
raspberry-maple syrup, almonds*

OMELETTE

*lox, asparagus, sautéed mushrooms
chive cream cheese*

BISTECCA

*marinated hanger steak, fried egg
roasted peppers, potatoes*

BRANZINO

*grilled mediterranean sea bass, bread crumbs
arugula, pickled red onions*

WHITE LABEL BURGER

8 oz. dry-aged beef, creamy mushrooms, fontina, egg

LOBSTER BENEDICT

*chilled maine lobster, spinach
cheddar-scallion biscuit, poached egg
spicy béarnaise*