

All large group reservations (20 to 25) are seated in our semi private, balcony seating for an intimate brunch occasion. The dining experience includes unlimited Mimosas, Lambrusco, Coffee & Tea and three courses. Kindly select from the menu below:

Brunch Prix Fix \$45 Per Person

BEVERAGE

MIMOSA & LAMBRUSCO, SODAS, JUICE, COFFEE & TEA

SELECT 3 | SERVED FAMILY STYLE

*** BAKED RICOTTA, HONEY, SEA SALT, TUSCAN COUNTRY BREAD**

ARANCINI, SPINACH RICOTTA, SMOKED MOZZARELLA

***ROMAINE HEARTS, PEAR, APPLE, GORGONZOLA, CRISPY CHICKPEA, BUTTERMILK DRESSING**

KALE CAESAR SALAD, BACON, GARLIC CROUTON

FLASH FRIED CALAMARI & SICILIAN CHILIES

VEAL MEATBALLS, SPICY TOMATO SAUCE

SELECT 4 | FAMILY STYLE

CALIFORNIA BENEDICT, BASIL, AVOCADO, CHERRY TOMATO, CIABATTA

*** BAKED EGGS TERRACOTTA, TUSCAN KALE, PORTOBELLO, BOROLO BEANS, MOZZARELLA**

ITALIAN BENEDICT, PARMA COTTO, CIABATTINI, HOLLANDAISE

LAMB & SPINACH HASH, POACHED EGGS, PESTO HOLLANDAISE, SHALLOTS

*** NUTELLA FRENCH TOAST, UPSTATE MAPLE SYRUP**

SCAMPI & GRITS, SHRIMP, SWEET SAUSAGE, TOMATO, PEPPERS, POLENTA, FRIED EGGS

SMOKED ATLANTIC SALMON CROSTINO, DILL RICOTTA, RUNNY EGG, CURED ONION

BRUNCH LASAGNA, BECHAMEL, BACON, SAUSAGE, SPINACH, MOZZARELLA, FRIED EGG

*** CRISPY GNOCCHI, PISTACHIO, SPINACH, BASIL PESTO, RICOTTA SALATA**

***PASTA AL FORNO, BAKED CAVATELLI, FONTINA & SHARP NY CHEDDAR**

SPAGHETTI AMATRICIANA, GUANCIALE, ONION, CRUSHED TOMATO, CHILE, PECORINO

POLLO DIAVALO, ROASTED VEGETABLES, SPICY GARLIC SAUCE

THIRD COURSE | ALL INCLUDED

BISCOTTI

TIRAMISU

ALMOND BROWNIE BRULEE MARSHMALLOW

BREAD PUDDING, WILD BERRIES & CHOCOLATE ICE CREAM

***VEGETARIAN**

All large group reservations (**20 to 25**) are seated in our semi private, balcony seating for an intimate dinner. The dining experience includes selected white & red wines and a selection of antipasti, pastas, meat/fish entrees and desserts. Kindly select from our menu below:

Dinner Prix Fix Menu \$50 Per Person

BEVERAGE

SELECTED WHITE & RED WINE

SELECT 3 ANTI PASTI | SERVED FAMILY STYLE

* **SHAVED BRUSSELS SPROUT**, PEPPERCORN DRESSING, HAZELNUT, PECORINO

KALE CAESAR SALAD, BACON, GARLIC CROUTON

***STACKED CRISPY EGGPLANT**, TOMATO SAUCE, STRACCIATELLA

FLASH FRIED CALAMARI & SILICIAN CHILIES

VEAL MEATBALLS, SPICY TOMATO SAUCE, GARLIC BREAD

BALSAMIC GLAZED LAMB RIBS

SELECT 2 PASTA | SERVED FAMILY STYLE

* **SPAGHETTI STRACCHINO**, TOMATO BASIL, WARM BURRATA

* **RIGATONI EGGPLANT**, SMOKED MOZZARELLA DI BUFFALO

* **CRISPY GNOCCHI**, SPINACH, PISTACHIO PESTO, RICOTTA SALATA

***RAVIOLI DI ZUCCA**, SAGE, TOASTED MUSHROOM, LEEK BUTTER

CAVATELLI, LITTLE CLAMS- SAUCE, SPICY HOUSEMADE PANCETTA

RISOTTO, SHRIMP ALL'AMATRICIANA

FETTUCCINE, SPICY LAMB SAUSAGE, OREGANO, SPINACH TOMATO CONCENTRATE

SELECT 2 ENTREE | SERVED FAMILY STYLE

FRUTI DI MARE SICILIANO, CALAMARI, CLAMS, MUSSEL, SHRIMP, FREGULA, GRILLED BREAD

ATLANTIC SALMON, WHITE CLAM SAUCE, GNOCCHI, BROCCOLI RABE

POLLO ROSEMARY, GARLIC MASH POTATO, ROASTED PLUM TOMATO, GRAVY

COTOLETTA, BREADED VEAL WITH PROSCIUTTO AND PARMESAN

TAGLIATA, SLICED RIBEYE, ARUGULA RADICCHIO SALAD, CRISPY GARLIC PARMESAN POTATOES

THIRD COURSE | ALL INCLUDED

BISCOTTI | TIRAMISU | ALMOND BROWNIE BRULEE MARSHMALLOW BREAD |

PUDDING, WILD BERRIES & CHOCOLATE ICE CREAM

***VEGETARIAN**

All Bar reservations (20 to 40) are hosted in our Bar area, which includes the bar seating, 2 window- bistro tables and a large communal table. The dining experience offers different tiers Open Bar, Crostini and a selection of tasty Aperitivos. Kindly select from the menu below:

Aperitivos \$45 -- \$55 Per Person

BEVERAGE

VINO & BEER OPEN BAR / \$10.00 PER PERSON, PER HOUR
OR
HOUSE LIQUOR OPEN BAR / \$15.00 PER PERSON, PER HOUR

CROSTINI | FAMILY STYLE

STRACCIATELLA, ROASTED PEAR
RICOTTA, HAZELNUT, TRUFFLE HONEY
PROSCIUTTO, RICOTTA, FIG JAM
AGRODOLCE BACON, SCALLION RICOTTA
SICILIAN PINEAPPLE, MASCARPONE, CHILI FLAKES
TALEGGIO, PISTACHIOS & BLACKBERRY JAM
PROSCIUTTO COTTO, MELTED FONTINA
BUTTERNUT SQUASH, SPECK, GOAT CHEESE

SELECT 4 | FAMILY STYLE

WARM KALE CAESAR SALAD, BACON, GARLIC CROUTON
* SHAVED BRUSSELS SPROUT, PEPPERCORN DRESSING, HAZELNUT, PECORINO
ARANCINI, SPINACH RICOTTA, SMOKED MOZZARELLA
FLASH FRIED CALAMARI & SICILIAN CHILIES
CRISPY SHRIMP, GREEN GARLIC AIOLI, SLAW
* CRISPY GNOCCHI, PISTACHIO, SPINACH, BASIL PESTO, RICOTTA
VEAL MEATBALLS, SPICY TOMATO SAUCE, GARLIC BREAD
BALSAMIC GLAZED LAMB RIBS

*VEGETARIAN