

# EASTER BRUNCH

Sunday | 11:30am - 3:00pm

## PASTRY

**CROISSANT** v 4

**PEACH PINWHEEL** v 5

**Whipped NUTELLA CROISSANT** v 5

**Twice Baked CHOCOLATE-ALMOND CROISSANT** v 5

## TO BEGIN

**TERRAMOMO BREAD** extra virgin olive oil, seasoning v 3

**ITALIAN WEDDING SOUP** spring lamb meatball, pea, pastina, parmigiano 14

**GREEN SALAD** radish, cucumber, toasted quinoa, dijon v 15

**CHICKPEA HUMMUS** olive oil, aleppo pepper, pita v 14

**PAPAS BRAVAS** fried potato, manchego aioli, salsa brava v12

**AVOCADO TOAST** pickled red onion, everything sesame, feta, hot honey v 17

**CALAMARI FRITTI** pickled jalapeno, aioli, marinara, charred lemon 17

**BURRATA** baby arugula, avocado, grated tomato, pesto, focaccia, parmigiano v 18

**SALMON TARTARE** avocado, fennel, cucumber, cured tomato, mustard-dill, pickled onion 18

**STUFFED PIQUILLO PEPPER** grassfed beef, spanish paprika, saffron tomato sauce 15

**AHI TUNA CRUDO** ponzu shoyu, ginger, pickled chili, sesame crunch 20

## MAIN

**BUTTERMILK PANCAKES** apple-cinnamon compote, vanilla-maple v 20

**EGGS IN PURGATORY** roasted pepper, tomato, caramelized onion, potato, parmigiano, chili, toast v 23

**CRAB CAKE BENEDICT** poached egg, garlic spinach, olive oil hollandaise, dill 32

**EGG SANDWICH** truffle cheddar, hash brown, onion croissant, truff ketchup, salad v 21

**SMOKED SALMON TARTINE** hot house tomato salad, baby gem, berkshire bacon, garlic aioli 28

**PASTALESS LASAGNA** roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella v 27

**Brunch BURGER** grass fed beef, pork chorizo, manchego aioli, salsa verde, fried egg, home fries 27

**House Made LUMACHE** white vodka sauce, fennel chicken sausage, basil, parmigiano 28

**House Made TAGLIATELLE** tomato sugo, grass-fed butter, calabrian chili oil, parmigiano v25

**BRANZINO "Bianco"** braised yukon potato, local spring onion, herb, lemon 37

**STEAK & EGGS** striploin, farm eggs, maitake mushroom, parmigiano fries, aioli 35

We use great care when preparing food for guests with allergies and dietary restrictions. However, all of our food is prepared in a kitchen that contains allergens including but not limited to nuts, gluten, dairy and shellfish. We cannot guarantee zero cross contamination.



**MEDITERRA**  
restaurant and taverna