

Easter Brunch

Appetizer · Brunch Plate **or** Entrée · Dessert 52

EASTER SPECIALS

CAVIAR

Siberian Sturgeon 95

Osetra 145

egg, chives, crème fraîche, toasted brioche

PASTRY BASKET 16

blueberry muffin

raspberry turnover

chocolate chip scone

cinnamon roll

prosciutto & provolone biscuit

VENETIAN PUNCH

to share | per person 18

aperol, apricot eau de vie, barolo chinato

blood orange, spices

COCKTAILS glass 16 | carafe 64

BLOODY MARY

belvedere house mix, pepperoncini

Add pancetta skewer \$7

MIMOSA

fresh orange, prosecco

JUICES glass 5 | carafe 19

orange, tomato, grapefruit, pineapple

APPETIZERS

3 OR 5 CHEESES 18 | 26

delice de bourgogne · grayson · alisios

pecorino ginepro · blu di bufala

5 cheese prix fixe supplement \$7

YOGURT PARFAIT 13

granola, fresh berries, honey

INSALATA DI CAVOLO 16

seasonal vegetables, orchard fruit

candied almonds, ricotta salata

add grilled chicken +\$8

ROMANA 17

baby romaine, endive, parmigiano

black pepper-anchovy vinaigrette

add grilled chicken +\$8

BURRATA 20

eggplant caponata, agrodolce, crostini

ASTICE 27

lobster tail a la plancha, fregola,

preserved tomatoes, lobster jus

prix fixe supplement \$7

SMOKED SALMON 20

caviar, crème fraîche, chives, brioche

RICCIOLA* 23

amberjack crudo, olivada, shaved fennel, pistachios

ZUPPA 18

chestnut soup, celery root, amaretto cookie

BOCCONCINI 19

tomato-braised chicken-eggplant meatballs

mozzarella di bufala, basil

MICHAEL WHITE Chef & Owner

CESAR GUADARRAMA Chef di Cucina

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

BRUNCH PLATES

FRITTATA italian omelette, wild mushrooms, peppers, onions, parmigiano fonduta 21

EGGS BENEDICT two poached eggs, sliced prosciutto, toasted english muffin, hollandaise 23

LOBSTER BENEDICT two poached eggs, butter-poached lobster, toasted english muffin, hollandaise 25

STEAK & EGGS grilled hanger steak, pan fried egg, pecorino potatoes, red wine sugo 27

SHORT RIB HASH creamy polenta, braised short rib hash, fried egg, parmigiano 23

FRENCH TOAST fresh berries, whipped cinnamon ricotta, golden syrup, toasted walnuts 20

BOMBOLONI vanilla sugar donuts, seasonal jam, vanilla anglaise 14

SIDES 10

BACON · PORK SAUSAGE · FRESH FRUIT

PASTAS all pastas are made in-house

RIGATONI 22
pomodoro ragù, basil

SPAGHETTI
manila clams, choice of: bianco or rosso 25

TAGLIATELLE 27
classic ragù bolognese

MACCHERONI 25
whole wheat macaroni, shrimp
tomato ragù

TORTELLONI 24
basil & ricotta ravioli
choice of: parmigiano or pomodoro

RISOTTO AI FUNGHI 25
acquerello risotto, wild mushrooms, porcini fonduta

LOW GLUTEN PASTA AVAILABLE

ENTRÉES

BRANZINO 31
carrot puree, marble potatoes, kalamata olives

SALMONE 30
creamy sunchoke, chicory,
chestnut gremolata

MILANESE 29
crispy veal cutlet, mushroom crema
prosciutto, sage, arugula salad

POLLETTO 29
beluga lentils, swiss chard, chanterelle mushrooms
chicken jus

TAGLIATA 31
roasted root vegetables, puntarella
bone marrow beef jus

WHITE LABEL BURGER 23
LaFreida 8oz. prime dry-aged patty, fontina,
pepperoncini, bacon, tomato marmellata, french fries
add fried egg \$3

SIDES 10

CRISPY POTATOES | BRUSSELS SPROUTS | SAUTÉED SPINACH
WILD MUSHROOMS | BABY CARROTS