

il piatto

Bottomless Brunch

Prix-Fixe Menu + Bottomless Mimosas

Enjoy a choice of appetizer, entree and dessert with
options of :

Unlimited mimosas \$45.95

two hour limit

Antipasti

CALAMARI FRITTI

Fried Squid, Tartar Sauce, Spicy Tomato Sauce

POLPETTE

Beef Meatballs, Polenta, Tomato Sauce

ARANCINI

Fried Risotto Balls Stuffed with Mozzarella,
Mushrooms, and Truffle Oil; Served with a Tomato-
Cream Sauce (V)

BEET SALAD

Red & Golden Beets w/ Orange Segments, Toasted Almonds,
Balsamic Vinaigrette, Canna de Cabra (V, GF)

CAESAR SALAD

House Made Dressing, Shaved Parmesan, Cucumber, Radish,
Pickled Red Onions, & Croutons

Piatto Principale

TIRAMISU FRENCH TOAST

Cocoa Powder, Brioche Bread,
Fruit Compote, Mascarpone (V)

FLORENTINE

Sauteed Spinach, Hollandaise Sauce,
English Muffin, Poached Eggs, Home Fries (V)

ITALIAN EGGS BENEDICT

Prosciutto, Hollandaise Sauce,
English Muffin, Poached Eggs, Home Fries

LOX BENEDICT

Smoked Salmon, Hollandaise Sauce,
English Muffin, Poached Eggs, Home Fries

FRITTATA

Cherry Tomatoes, Red Peppers,
Mushrooms, Spinach & Arugula Salad
(V, GF)

SHAKSHUKA

Tomatoes, Roasted Red Peppers,
Sunny-Side Up Eggs, Crostini (V)

LINGUINE POMODORO

San Marzano Tomato Sauce,
Cherry Tomatoes (V, Vegan)

RIGATONI ALLA PANNA

Pork, Cream & Rapini Ragu with Truffle Oil

Dolci

VANILLA PANNA COTTA

CHOCOLATE MOUSSE TART

ICE CREAM

SORBET

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

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