



BRUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRINGS-\$12

PRIMI

ORGANIC FARRO, BLACK MISSION FIGS, RADICCHIO, TOASTED ALMONDS,
TAGGIASCA OLIVES, SHERRY VINAIGRETTE
2016 VALTELLINA BIANCO, LA CONTEA, CASA VINICOLA TRIACCA, LOMBARDIA

OR

HAND CRAFTED *BURRATA*, OLIVE AND GARLIC PUREE,
ROASTED GRAPES, NAPA CABBAGE, RADISHES, CROSTINI
2014 GRILLO BIANCO MAGGIORE, RALLO, MARSALA, SICILIA

SECONDI

POACHED EGGS, SOFT POLENTA, HEIRLOOM TOMATOES,
SHAVED RICOTTA SALATA. NETTLE PESTO
NV MODA VEIJA (ARNEIS) VINO BIANCO, FILLIPPO GALLINO, ROERO, PIEMONTE

OR

GNOCCHI CARBONARA
EGG SAUCE, PANCETTA, WILD ARUGULA, BLACK PEPPER, GRANA PADANO
2016 RACEMO FRASCATI SUPERIORE, L'OLIVELLA, LAZIO

DOLCINI

ROBIOLA DI CAPRA CROSTA FIORITA, LOMBARDIA
GOAT'S MILK, BLACK MISSION FIG JAM

OR

AFFOGATO
CHOICE OF GELATO
CHOCOLATE BROWNIE COOKIE, CARAMEL,
WHIPPED CREAM, ESPRESSO