

BRUNCH

LIBATIONS APERITIVI

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE	6	NEGRONI SBAGLIATO-CAPPELLETTI, SWEET & DRY VERMOUTH,	10
		PROSECCO	
MIMOSA-ORANGE JUICE, PROSECCO	9	CARDAMARO SOUR- CARDAMARO, LEMON, SIMPLE SYRUP,	10
BELLINI-WHITE PEACH PUREE, PROSECCO	9	ORANGE	
POMEGRANATE PROSECCO-POMEGRANATE JUICE, PROSECCO	9	ITALIAN SANGRIA-COCCHI ROSA, CAPPELLETTI, PROSECCO	10
KIR ROYAL-PROSECCO, VINO DI CASSIS	12	VERMOUTH SPRITZER-COCCHI AMERICANO, DRY VERMOUTH,	10
		SODA, STRAWBERRIES, MINT	
PROSECCO SUPERIORE BRUT DORO NATURE, ALICE, VENETO	14	POMPELMO-GRAPEFRUIT JUICE, CAPPELLETTI, PROSECCO	10

BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD & BITTERSWEET CHOCOLATE SAUCE	10
RIBILLITO ZUPPA, GRANA RUSK EXTRA VIRGIN OLIVE OIL	12
LITTLE GEMS, PICKLED BUTTERNUT, ONION, POMEGRANATE, GORGONZOLA, CANDIED WALNUTS, DIJON VINAIGRETTE	16
ORGANIC FARRO VERDE, CHIOGGA & GOLDEN BEETS, BABY KALE, TOASTED ALMONDS, SHERRY VINAIGRETTE	14
SEARED PORK BELLY, CIPOLLINI, BUTTERNUT SQUASH, FREGOLA, DELICATA, ARUGULA, ORANGE-FENNEL MARMELATTA	16
BASIL BURRATA, BABY KALE, POMEGRANATE, PICKLED ONION, EXTRA VIIRGIN OLIVE OIL, GRANA RUSKS	16
SALUMI ARTIGIANALI-DUCK LIVER PATE, BRESAOLA, SALUMI TOSCANO AND SOPPRESSATA, RED ONION JAM, CAPERBERRIES,	19
PICKLED VEGETABLES, BRUSCHETTA	
COUNTRY FRENCH TOAST, WHIPPED MASCARPONE, STRAWBERRIES, BLACKBERRIES, MAPLE SYRUP	16
SWEET ITALIAN SAUSAGE, TWO FRIED EGGS, CREAMY POLENTA, GRILLED RED ONIONS, PORK JUS, COUNTRY BREAD	20
GRILLED BAVETTE ROASTED BRUSSELS SPROUTS, TURNIPS, SUNCHOKES, POTATO, GRILLED RED ONION, SALSA VERDE	24
EGGS FLORENTINE, POACHED EGGS, CAVOLO NERO, GARLIC, COUNTRY BREAD, MARBLE POTATOES, HOLLANDAISE	18
PANCETTA & CHANTERELLES POACHED EGGS, BUTTERNUT, SWEET ONIONS, COUNTRY BREAD, POTATOES, HOLLANDAISE	19
SMOKED KING SALMON, SOFT SCRAMBLED EGGS, CIPPOLINI, SHAVED BRUSSELS, MARBLE POTATOES, COUNTRY BREAD	22
FRITTATA BUTTERNUT SQUASH, KALE SPROUTS, CIPOLLINI, RICOTTA CHEESE, LITTLE GEM SALAD, COUNTRY BREAD	18
SWISS CHARD MALFATTI, BROWNED BUTTER, SAGE, GRANA PADANO	19
SPAGHETTI CARBONARA, EGG SAUCE, PANCETTA, WILD ARUGULA, BLACK PEPPER, GRANA PADANO	19
LIBERTY DUCK CONFIT HASH, POACHED EGGS, SHALLOTS, FINGERLING POTATO, TURNIPS, FENNEL, SALSA VERDE	22
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EXTRAS

SMOKED BACON, PANCETTA OR SWEET ITALIAN SAUSAGE	6	TWO ORGANIC FARM EGGS, ANY STYLE	6
ROASTED MARBLE POTATOES, GARLIC, PARSLEY	6	POLENTA, ROASTED TOMATO SAUCE, MOZZARELLA	8

12.2.2023



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DOLCINI SAMPLER-GOAT CHEESE CHEESECAKE, CHOCOLATE COOKIE W/ PISTACHIO GELATO, CARAMEL, BOMBOLONI,, OLIVE OIL AND SQUASH TORTA, CARAMEL SAUCE, COFFEE GELATO	18
BLACKBERRY, LEMON THYME & ALMOND TART, BERRY SAUCE, WHIP CREAM, ALMONDS	12
CHOCOLATE SOUFFLE CAKE, SATSUMA TANGERINES, ROSEMARY, WHIPPED CREAM (15 MINUTES)	12
TANGERINE PANNA COTTA, MEYER LEMON CURD, COCONUT COOKIE, WHIPPED CREAM, PISTACHIO BRITTLE	10
OLIVE OIL AND BUTTERNUT SQUASH TORTA, CARAMEL SAUCE, COFFEE GELATO	10
LAURA CHENEL GOAT CHEESE CHEESECAKE, PISTACHIO BRITTLE, BERRIES, HUCKLEBERRIES, SABA	12
BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES	10
SGROPPINO, LEMON SORBETTO, GELATO, PROSECCO, BERRIES, ALMOND COOKIE	10
AFFOGATO, CHOICE OF GELATO: VANILLA, COFFEE, OR CHOCOLATE, ESPRESSO, CHOCOLATE COOKIE	10
CANTUCCI- COOKIE SELECTION, DITTI DI MANDORLE, CHOCOLATE BROWNIE COOKIES, BISCOTTI DI MOSAI	8

DESSERT WINES

NV VERMOUTH AMARO DOPO TEATRO, COCCHI	10
TUSCAN RED VERMOUTH, WINESTILLERY, CHIANTI	12
GRAHAMS 20YEAR OLD TAWNY PORT	10
2009 VIN SANTO CHIANTI CLASSICO, FELSINA, TOSCANA	13
2018 MOSCATO D'ASTI, PAOLO SARACCO, PIEMONTE 375ML	21

