



## **EASTER BRUNCH MENU**

**3 COURSES \$45**

### **LIBATIONS**

**GLASS OF FRESH SQUEEZED JUICE**

OR

***MIMOSA, BELLINI,  
POMEGRANATE PROSECCO***

### **CICCHETTI**

***PATATA ROMESCO***

**FRIED MARBLE POTATOES, GARLIC, PARSLEY,  
ALMOND ROMESCO, LEMON AGLIO**

OR

***SHRIMP POLENTA FRITTERS***

***ALMOND ROMESCO AGIOLI***

OR

***CHANTERELLE & BUTTERNUT SQUASH ZUPPA***

**EXTRA VIRGIN OLIVE OIL**

### **SECONDI**

***FRITTATA***

**DELICATA SQUASH, KALE, CIPOLLINI, GOAT CHEESE  
LITTLE GEM SALAD, COUNTRY BREAD**

OR

***SMOKED KING SALMON***

**SOFT SCRAMBLE EGGS, *CIPOLLINI*, SHAVED *BRUSSELS*  
MARBLE POTATOES, COUNTRY BREAD**

OR

***LIBERTY DUCK CONFIT TACOS***

**SWEET ONIONS, CILANTRO, *TOMATILLO SALSA*  
*OAXACA* CHEESE, BLACK BEANS**

### **DOLCINI**

**(sampler plus \$10)**

***CHOCOLATE FOCACCIA BREAD PUDDING***

**WHIPPED CREAM, BLACK BERRIES, CHOCOLATE SAUCE**

OR

***WARM STICKY BUN***

**CARAMEL, TOASTED WALNUTS, GOLDEN RAISINS, CINNAMON**

OR

***GOAT CHEESE CHEESECAKE***

**PISTACHIO BRITTLE, STRAWBERRIES, HUCKLEBERRIES, SABA**