



BRUNCH TASTING MENU
3 COURSES \$50

LIBATIONS

GLASS OF FRESH SQUEEZED JUICE

OR

*MIMOSA, BELLINI,
POMEGRANATE PROSECCO*

CICCHETTI

CANNOLI

SMOKED KING SALMON, HORSERADISH CREMA
TROUT ROE, SUMAC

OR

*SHRIMP POLENTA FRITTERS
ALMOND ROMESCO AGIOLI*

OR

ORANGE CAULIFLOWER FRITTERS
PEA TENDRILS, PICKLED ONION, LEMON-CAPER *AGIOLI*

SECONDI

FRITTATA

FAVA BEANS, SWEET PEAS, CIPOLLINI, GOAT CHEESE
LITTLE GEM SALAD, COUNTRY BREAD

OR

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

OR

POTATO *GNOCCHI*

HOUSE MADE *PANCETTA*, *CIPOLLINI*, *FAVA BEANS*, *DATTERINO* TOMATO,
CHILI FLAKES, PEA TENDRILS, EXTRA VIRGIN OLIVE OIL, SHAVED *PECORINO*

OR

BRAISED SHORT RIBS & EGGS

TWO FRIED EGGS, *ESCAROLE*, GRILLED RED ONION
CREAMY *POLENTA*, FRIED SUNCHOKES, RED WINE SAUCE

DOLCINI

(sampler plus \$10)

***BOMBOLONI*, FLORENTINE DOUGHNUTS**

SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

STRAWBERRY RHUBARB CRISP

TOASTED OATS, BROWN SUGAR, BUTTER, WHIPPED CREAM

OR

GOAT CHEESE CHEESECAKE

PISTACHIO BRITTLE, STRAWBERRIES, HUCKLEBERRIES, SABA