



**RESTAURANT WEEK  
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

*BOMBOLONI*

*FLORENTINE DOUGHNUTS  
BLUEBERRIES, SAGE CUSTARD & BITTERSWEET CHOCOLATE SAUCES*

OR

*GOAT CHEESE CHEESECAKE  
PISTACHIO BRITTLE, STRAWBERRIES, HUCKLEBERRIES, SABA*