

FAMILY STYLE BRUNCH {90mins}

Includes Brunch Cocktails
Mimosa, Bloody Mary, Spiked Iced Tea \$38pp
 Coffee, Tea, Juice & Soda

FIRST COURSE

Select 3 Appetizers

Mesclun Greens

*Cherry Tomatoes, Beets,
 Ricotta Salata & Balsamic Dressing*

Arugula Salad

Parmigiano, Apples, Olive Oil & Lemon

Kale Caesar

*Multigrain Croutons &
 Parmigiano Reggiano*

Arancini

*Fontina Risotto
 Balls & Pomodoro Sauce*

Wood-Fired Rosemary Wings (+\$5pp)

Gorgonzola Dolce

**Meatballs
 Pomodoro**

San Marzano Tomatoes

Calamari Fritti (+\$4pp)

Chili, Arugula & Aioli

Burrata (+\$3pp)

*Red & Yellow Cherry Tomatoes
 Wood-Fired Flatbread*

Salt & Pepper Ribs (+\$4pp)

Additional Items +\$2pp

Pork Ragu Mini Sliders (+\$3pp)

SECOND COURSE

Select 3 Entrees

Eggs In Purgatory

*Baked in Spicy Tomato Sauce
 & Creamy Polenta*

Scrambled Eggs

Truffle Fries

Pancakes

*Housemade Batter &
 Maple Syrup*

French Toast

*Fresh Strawberries &
 Cinnamon Whipped Cream*

Margherita Pizza

*San Marzano Tomatoes, Fresh
 Mozzarella & Basil*

Boscaiola Pizza

*Pancetta, Mushrooms, Fresh
 Mozzarella & Truffle Oil*

Rucola Pizza

*San Marzano Tomatoes, Arugula
 & Lemon Dressing (Cheeseless)*

Amatriciana Pizza (+\$1pp)

*Pancetta, Tomatoes,
 Mozzarella, Red Onion &
 Red Pepper*

Saltimbocca Pizza (+\$1pp)

*Fresh Mozzarella, Prosciutto di
 Parma, Sage, White Wine*

Spaghetti

*San Marzano Tomatoes, Basil, Olive
 Oil & Parmigiano Reggiano*

Orecchiette

*Sweet Pork Fennel Sausage,
 Broccoli Rabe & Pesto*

Penne Alla Vodka

*San Marzano Tomato Cream
 Sauce & Parmigiano Reggiano*

Cacio e Pepe

Cracked Black Pepper, Pecorino Romano

Fusilli Bolognese (+\$1pp)

Beef & Veal Ragu

Additional Items +\$5pp