



Brunch

French Toast 16

Nutella filled brioche bread with fresh berries, sweet ricotta cheese & Vermont maple syrup

Duck & Waffle 18

Sunny side up organic free-range eggs, crispy duck leg confit on buttermilk waffle & mustard maple syrup

Granchio Reale 23

Alaskan King crab with avocado, shaved asparagus, poached eggs on eight grain toast & hollandaise

Parma Benedict 20

Prosciutto di Parma, burrata, poached eggs truffle hollandaise on challah bread, roasted potatoes & field greens

Frittata 17

Open-faced frittata with baby zucchini, cherry tomato, fresh herbs & goat cheese

Agnello & Uovo 23

Roasted salt marsh lamb with soft white polenta, poached eggs, snap peas, spinach, mint & Pecorino cheese

Cheeseburger 18

8 oz. house-made Black Angus, cheddar cheese, tomato, lettuce, onions & hand-cut fries for truffle fries, bacon, avocado, mushrooms add \$2 each.

Add \$2 for egg whites. Please no substitutions.

Appetizer & Salads

Fruit Bowl 11

Fresh seasonal fruit with Greek yogurt, home made pumpkin seed granola & wild forest honey

Cavolo Nero 15

Local Tuscan kale and shaved Brussels sprout salad with tahini dressing, pistachio & pecorino cheese

Insalata 16

Fresh fava bean, shaved asparagus and pea green salad, buffalo ricotta & lemon oil

Fiori 16

Flash fried zucchini blossoms filled with buffalo mozzarella and anchovies with radish & micro green salad

Burrata & Ramps 19

Grilled wild ramps with burrata cheese & shaved bottarga

Chicken Fingers 15

Buttermilk marinated crispy chicken with horseradish and truffle dipping sauce

Stracciatella & Zucca 15

Heirloom squash, Calabrian chili, Buffalo Stracciatella cheese, hazelnut & crispy sage

Sides

- Parmesan & truffle French fries, aioli \$8
- Toasted English muffin & crushed avocado \$7
 - Crispy bacon \$6
 - Two eggs, any style \$5

BRUNCH COCKTAILS 10

REFILLS 5

Main

Calamarata	24
<i>Home made traditional Italian pasta with New Zealand cockles, golden tomatoes, squash blossoms & bottarga</i>	
Pappardelle alla Bolognese	21
<i>Home made egg pasta with traditional pork, veal and beef ragù & Grana Padano cheese</i>	
Pesce del Giorno	MP
<i>Fish of the day with seasonal vegetables.</i>	
Steak & Eggs	25
<i>Creekstone Farm skirt steak, arugula and Parmesan salad with a sunny side up egg & truffle Parmesan fries</i>	

20% Gratuity will be applied for party of 6 or more
We strive to use organic, seasonal and sustainable ingredients.