

MOTHER'S DAY BRUNCH

For the Table

CLASSIC TOMATO BRUSCHETTA three pieces, heirloom tomatoes, roasted garlic, basil, toasted focaccia	14	WARM HOUSE-MARINATED OLIVES oregano, chilies, fennel	8
HOUSEMADE SOURDOUGH FOCACCIA herbs, roasted garlic, pecorino	11	CRISPY CALAMARI dusted calamari, lemon, bomba aioli	19

PRIX FIXE

49 PER PERSON

choice of app, main & dessert

Appetizers

MUSHROOM SOUP chives, truffle crème fraîche	NONNA'S SALAD whipped romano beans, artisanal greens, broad beans, lemon vinaigrette, parmigiano-reggiano
PROPER CAESAR romaine, creamy dressing, roasted garlic, parmesan breadcrumbs	ASPARAGUS FRITTI peroni battered, hollandaise, scallions
WATERCRESS & STRAWBERRY SALAD watercress, fresh strawberries, balsamic vinaigrette	

Entrées

Make it extra special! Add roasted half lobster +15

PROSCIUTTO PIZZA mozzarella, marinara sauce, roasted peppers, arugula, prosciutto di parma	MUSHROOM FRITTATA roasted mushrooms & truffle, arugula salad, lemon vinaigrette, focaccia crostini
PIZZA NAVARO parmesan cream, gorgonzola, baby arugula, apricot agrodolce	SWEET MILANESE TOAST italian-style pain perdu, rum-soaked raisins, maple syrup, whipped cinnamon mascarpone
RIGATONI ROSÉ 'alla carbone', tomato, mascarpone, cream	PARCHEGGIO STEAK & EGGS +10 8oz flat iron steak, salsa verde, two sunny-side up eggs, hash brown, garlicky greens
CRAB CAKES EGGS BENEDETTO peekytoe crab cakes, two poached eggs, hollandaise, artisanal green salad, house pickles	ROASTED ATLANTIC SALMON asparagus & early spring vegetable risotto, lemon vinaigrette

Desserts

STRAWBERRY RHUBARB PANNA COTTA basil, biscotti crumble	CLASSIC TIRAMISU ladyfinger biscuits, espresso, marsala, mascarpone, cocoa
LEMON MERINGUE SORBET vegan meringue, lemon sorbet, lemon curd	

Please make us aware of any food allergies, as there may be ingredients that are not listed.