



HAPPY EASTER!

Sunday, April 12, 2020

APERITIF...

EASTER MIMOSA
Glass \$9 | Carafe \$36

TO BEGIN...

AVOCADO TOAST
Soft Scrambled Eggs, Pistachio-Pesto and Oven-Dried Tomato

CLASSIC CAESAR SALAD
House-Made Croutons and Parmigiano-Reggiano

LOBSTER BISQUE
Green Peppercorn Crema and Smoked Paprika Oil

Feudi di San Gregorio Rosé

AND THEN...

Served Family-Style

PROSCUITTO DI PARMA
Assorted Melons, Balsamic, Spanish Marcona Almonds and Artisan Crackers

FOLLOWED BY...

STUFFED FRENCH TOAST
French Toast Stuffed with Strawberry and White Chocolate,
Topped with Maple Syrup and Vanilla Chantilly

HOUSE-MADE CAMPANELLE BOLOGNESE

PAN-SEARED POTATO GNOCCHI
"Alfredo Sauce," Blue Cheese, Lemon Zest, Spicy Honey and Pecan Pangrattato

SLOW-BRAISED BEEF SHORT RIB
Horseradish Gremolata and Black Truffle Jus
(\$10 Supplement)

SIXTY SOUTH ANTARCTIC SALMON
House Italian Salad

Bottega Vinaia Pinot Noir

FOR DESSERT...

LEMON RICOTTA CAKE
Strawberry Jam, Amaretto and Vanilla Bean Chantilly

NUTELLA X 3

Ruffino Prosecco

\$49.95 Per Person + Tax and Gratuity | \$20 Wine Pairing

THANK YOU FOR JOINING US!