



CICCHETTI - BRUNCH 4

Arancini	\$14.00
Saffron Mozzarella Calabrian Chili Oil • Vegetarian	
Prosciutto San Daniele	\$23.00
Aged 30 Months Fig Preserves Grilled Focaccia • Dairy-Free	
Polpette	\$16.00
Beef & Pork Meatballs Pomodoro Caciocavallo Cheese	
Focaccia	\$9.00
Rosemary Fleur de Sel Tomato Tapenade • Vegan	

ANTIPASTI - BRUNCH 4

Verdure Grigliate	\$20.00
Grilled Radicchio Brussels Sprouts Broccoli Zucchini Pear Ginger • Gluten-Free • Vegan	
Carciofi	\$18.00
Grilled Artichoke Lemon Calabrian Chili Parmigiano Mint EVOO • Vegetarian • Gluten-Free	
Cesare	\$18.00
Little Gem Lettuce Preserved Lemon Anchovy Dressing Mint Breadcrumbs • Contains Shellfish	
Verde	\$16.00
Butter Lettuce Fennel Cucumber Grapefruit Avocado Lemon Dressing • Vegan • Gluten-Free	

PIZZA - BRUNCH 4

Fuoco	\$24.00
Soppressata Fennel Sausage Pickled Peppers Calabrian Chili	
Funghi	\$25.00
Morel Mornay Wild Mushrooms Parmigiano • Vegetarian	
Americana	\$22.00
Dry Aged Pepperoni Pomodoro Sicilian Oregano	
Margherita	\$18.00
Pomodoro Fresh Mozzarella Basil Sicilian Oregano EVOO • Vegetarian	

PASTA - BRUNCH 9

Lasagna	\$38.00
40 Layer Short Rib Sugo Truffle Mornay Sottocenere Cheese	
Zucca	\$27.00
Sausage Ragù Pomodoro Parmigiano Basil Fennel Pollen	
Linguine ai Frutti di Mare	\$36.00
Crab Scallops Prawns Squid Spicy Pomodoro Breadcrumbs • Contains Shellfish	
Rigatoni alla Carbonara	\$26.00
Pancetta Pecorino Black Pepper Confit Yolk • Contains Raw or Undercooked Egg	
Pappardelle	\$38.00
Veal Ragù Tomato Wild Mushroom Green Chili Parmigiano	
Ravioli	\$24.00
Ricotta Goat Cheese Fine Herbs Spinach Lemon Butter • Vegetarian	
Girasoli • Seasonal	\$26.00
Butternut Squash Ravioli Sage Brown Butter Fig Balsamic Hazelnut • Vegetarian • Contains Nuts	
Bucatini Cacio e Pepe	\$22.00
Pecorino Sarawak Peppercorn • Vegetarian	
Spaghetti Pomodoro	\$20.00
Basil EVOO • Vegan	

SECONDI - BRUNCH 3

Pollo al Limone	\$64.00
Boneless Brick Chicken Au Jus Garlic Thyme Lemon Strozzapreti	
Whole Grilled Branzino	\$76.00
Fennel Tomato Olives Salmoriglio Sauce • Dairy-Free • Gluten-Free	
Vitello alla Parmigiana	\$84.00
Breaded Veal Loin Pomodoro Mozzarella Rigatoni	

DESSERTS - BRUNCH 2

Gianduja S'Mores	\$16.00
Gianduja Mousse Candy Bar Caramel Graham Cracker Toasted Meringue • Contains Nuts	
Panettone Bread Pudding	\$17.00
Cinnamon Custard Raisins Candied Fruit Crème Anglaise • Vegetarian	