



ANTIPASTI (choice of 2)

Frutta

Chef's Selection of Seasonal Fruit

Rucola

Wild Arugula Salad, Candided Hazelnuts, Fresh Shaved Pear, Smoked Ricotta Salata, Pear Vinaigrette

Mela

Roasted Market Apples, Brussels Sprouts, Cranberries, Toasted Walnut, Fresh Goat Cheese

Barbabietole

Roasted Baby Beets, Saba, Grilled Treviso, House Made Goat Milk Ricotta

MAIN COURSES (choice of 2)

Verdure Scramble

*Three Organic Eggs Scrambled with Roasted Peppers, Rapini, Sweet Onion, Goat Cheese, Basil,
with Roasted Potatoes, Toast*

Prosciutto Benedict

Prosciutto, Poached Eggs, Bloomsdale Spinich, Pomodoro Hollandaise on Toasted Focaccia, Roasted Potatoes

Italian "French" Toast

Cinnamon French Toast with Panettone Syrup and Crema di Mascarpone

Pomodoro

Spaghetti, Tomato Sauce, Parmigiano Reggiano, Basil

Bucatini

Bucatini Pasta, Mary's Chicken, Wild Mushrooms, Kale, Roasted

Choice of
House Mimosa or Draft Beer

All Served Family Style
2 Courses @ \$29.00 per person

Chef
Bryant Wigger