



WINTER

DRINKS

BLOODY MARY, vodka, tomato, citrus, horseradish	16
NON CLASSICO SPRITZ, contratto, vodka, grapefruit, prosecco	16
MIMOSA, fantinel prosecco nv, fresh squeezed orange juice	16

COLD PRESSED JUICES

ginger, lemon, agave	11
apple, kale, spinach, cucumber, celery, zucchini, romaine	11
turmeric, carrot, pineapple, lemon, ginger	11
apple, lemon, ginger, cayenne	11

FRESHLY BAKED

COFFEE CAKE, cardamom pecan crumb.....	6
OUR BREAD, whipped sheep's milk ricotta, acacia honey, dried cherry, marzipan ..	14
PINE NUT BRIOCHE BUN, amaretto caramel, almond, cinnamon, orange-butter ..	6
BOMBOLONI, raspberry jam	6
CORN BREAD MUFFIN, blueberry & orange	6

ANTIPASTI

PEEKYTOE CRAB CROSTINI, celery root, apple	16
BURRATA PUGLIESE, warm butternut squash, black truffle vinaigrette.....	19
SAN DANIELE PROSCIUTTO, roasted pear, gorgonzola crostini, walnut	16
ESCAROLE SALAD, trevisano, castelfranco, sherry vinaigrette	14
CAVOLO NERO SALAD, radicchio, fennel, lemon-thyme, pignoli pangritata	12

BRUNCH

our organic eggs are from Five Acre Farms, Vermont

SOFT SCRAMBLED EGGS, whole grain crostino, pecorino & black pepper	12
WOOD OVEN BAKED EGGS, spicy soppressata, tomato & eggplant caponata	17
OMELETTE SOUFFLÉ CACIO E PEPE, rucola salad, lemon-garlic olive oil	15
UOVA BESCIAMELLA, prosciutto cotto on homemade focaccia	15
COTECHINO HASH & POACHED EGGS, sautéed kale, hollandaise	17
EGGS "AL FORNO", sweet fennel sausage, broccoli rabe, chiles	15
FARMER'S OMELETTE, egg white, avocado, summer squash, robiola, mushroom	14
LEMON RICOTTA PANCAKES, blueberries, whipped lemon curd	14
FRENCH TOAST & SHEEP'S MILK RICOTTA, almond, grapefruit-banana marmalade	14
YOGURT & BERRIES, homemade flaxseed granola	10

PIE

BRUSSELS SPROUTS & FARM EGG, speck, robiola, stracchino, onion.....	22
FENNEL SAUSAGE & EGGS, tomato, white mushroom, buffalo mozzarella	18
SMOKED SALMON, mascarpone, caraway, capers, red onion, lemon zest	20

SECONDI

FILET MIGNON, smoked mashed fingerling, cipollini, gorgonzola, barolo sauce ..	34
BURGER, gorgonzola, balsamic onion, hand cut fries	20
LOCH DUART SALMON & AVOCADO, mâche salad, charred kale, lemon oil	26
ROASTED CHICKEN & TUSCAN KALE, pecorino, lemon vinaigrette	25
PROSCIUTTO & ARTICHOKE SANDWICH, mortadella, olive, arugula, mint	19
PIPE RIGATE, veal shoulder bolognese, parmesan	27

CONTORNI

charred cauliflower, capers, pecorino	10	marble potatoes, cacio e pepe	10
brussels sprouts, honey, guanciale	10	esposito's pork sausage	10

CHEF & OWNER LAURENT TOURONDEL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness