



# Happy Easter!

Sunday, April 20th, 2025

## *Aperitif \$13*

BLOOD ORANGE OR POMEGRANATE MIMOSA

## *First Course*

*Choice Of*

### HOUSE ITALIAN SALAD

Artichoke, Hearts of Palm, Red Onion, Olive & Italian Dressing

### SIGNATURE CAESAR SALAD

House Croutons, Black Pepper & Parmigiano-Reggiano

### SLOW-ROASTED TOMATO CAPRESE

Fresh Mozzarella & Basil Oil

### CAULIFLOWER BISQUE

*Emmolo Sauvignon Blanc*

## *Add-On For the Table...*

### HAND PULLED MOZZARELLA

Garlic Buttered Toast, EVOO, Sea Salt & Cracked Pepper

~ \$8 Supplement ~

### ANTIPASTI PLATTER

Tuscan Farro Salad, Golden Beets & Cannellini White Beans with Gremolata

~ \$8 Supplement ~

## *Second Course*

*For The Table*

### SEASONAL CHEESE & SALUMI BOARD

Blackberry, Honeycomb, Artisan Crackers & House Jam

*Cambria Chardonnay*

## *Third Course*

*Choice Of*

### RASPBERRY-STUFFED FRENCH TOAST

House-Made Vanilla Bean Chantilly & Warm Maple Syrup

### WHITE CHEDDAR GARDEN FRITTATA

Baby Mixed Greens & Chive Crema

### SMOKED GOUDA WHITE TRUFFLE RADIATORE

Brown Butter Cauliflower, Red Onion, Chive, Charred Lemon & Hazelnut

### CAMPANELLE BOLOGNESE

Tuscan-Style Meat Sauce, Parmigiano-Reggiano & Fresh Herbs

### PETITE TENDERLOIN FILET

Heirloom Tomato & Extra Virgin Olive Oil

~ \$10 Supplement ~

*Masi Campofiorin*

## *Dessert*

*Choice Of*

### NUTELLA X3

### HOUSE-MADE LEMON RICOTTA CAKE

Seasonal Jam, Vanilla-Bean Chantilly & Almond Nougat

\$54.95 PER PERSON + 20% GRATUITY + TAX

++ \$29.95 Optional Wine Pairings

*Thank You For Dining With Us!*