

Easter brunch menu'

Buon appetito

COLAZIONE

UOVA IN PURGATORIO 15

(organic cage free Eggs,

cooked in tomato sauce, grilled Tuscan bread)

Frittata: asparagus, goat cheese, roasted cherry tomatoes 19

Frittata: artichoke, olives, mushrooms, mozzarella, prosciutto cotto 21

Frittata: italian broccolini, fontina cheese, prosciutto cotto 21

Frittata: sliced rib-eye, peppers and onion 24

GRILLED CHEESE 19

multigrain bread, brie cheese, blackberries, BALSAMIC

GLAZE

CRESPELLE 21

CREPES, NUTELLA- MASCARPONE-

WIPPED CREAM- STRAWBERRY FILLING, TOPPED WITH MIXED WILD BERRIES
AND CHOCOLATE SAUCE

AVOCADO TOAST 19

MULTIGRAIN BREAD, AVOCADO, BACON, SUNNY SIDE

UP EGG, PICO DE GALLO

BRAISED ARTICHOKEs, BURRATA, PISTACHIO PESTO 21

PIZZANINI

Baked pizza dough, baby arugula, prosciutto, fresh mozzarella balsamic glaze 25

Baked pizza dough, smoked salmon, onions, MASCARPONE-GOAT CHEESE, capers 25

SALADS

ROASTED BEETS, PORTOBELLO MUSHROOMS 19

GOAT CHEESE, WHITE BALSAMIC DRESSING

FINOCCHIO E ARANCIA 19

FENNEL, SICILIAN BLOOD ORANGE, RAISINS,