

# EASTER BRUNCH

## STARTERS, SALADS and SOUPS

### FOCACCIA CALABRESE 18

flatbread topped with rosemary, garlic, parmesan cheese, calabrian peppers and marinated pomodoraccio tomatoes

### CALAMARI FRITTI 20

lightly buttered and crispy fried, served with basil aioli and marinara sauce

### ZAFARANA PEPPERS 22

crispy pan fried calabrese dried sweet peppers from casa barbieri, olive oil, salt

### POLPETTE E PARMIGGIANO 20

traditional beef meat balls, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

### CAESAR SALAD 18

crisp romaine lettuce with parmesan cheese and croutons in our caesar dressing

### TOMATO MOZZARELLA 19

heirloom tomatoes, fresh mozzarella cheese and basil, served with basil pesto

### VEGETABLE MINISTRONE 14

from an old country recipe

## MAIN

### RAVIOLI PORCINI E PISTACCHIO 35

homemade porcini mushroom stuffed ravioli, creamy pistachio pesto sauce, topped with burrata cheese

### TAGLIERINI PEPATI CON GAMBERI 34

black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, fresh tomato, mascarpone, white wine

### RIGATONI CON POLLO 32

sliced grilled chicken, roasted corn, peas, tomatoes and rigatoni pasta tossed with a white wine cream sauce

### TAGLIERINI NERI CON ARAGOSTA 50

squid ink infused taglierini pasta with maine lobster, olive oil, garlic, calabria peppers, basil, fresh tomatoes

### LASAGNA 30

a favorite family recipe

### ZUCCHINI SPADELLATI 26

shaved zucchini, calabrian pepper, touch of arrabbiata, fresh basil, olive oil, garlic

### SALMONE ALL'ANETO 42

grilled salmon, green beans and calabrian peppers, fingerling potatoes dill sauce

### BRANZINO CON SPINACI E GRANCHIO 49

mediterranean sea bass, white wine lemon, diced tomato, jumbo lump crab meat, sautéed spinach cherry tomatoes

### CHICKEN PARMIGIANA 34

breaded chicken breast, tomato sauce and mozzarella cheese, served with angel hair pasta and marinara sauce

### OSSOBUCO DI MAIALE CON POLENTA 48

bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta

## DOLCI

### TIRAMISU 16

espresso ladyfingers, mascarpone rum chocolate

### BOMBOLINI ALLA NUTELLA 16

mint donuts, cinnamon sugar, cream anglaise, warm hazelnut nutella

### DOUBLE CHOCOLATE CAKE 16

flourless chocolate cake, raspberry sauce

### LIMONCELLO TIRAMISU 16

limoncello mascarpone mousse, blackberry, candied lemon twist

 Vegetarian

 Gluten Free

All Fresh Pasta is Homemade with Imported Molino Pasini Organic Flour. We Do Not Use Any Products Containing GMO  
Consuming raw or undercooked meats, seafood, shellfish, eggs may increase your risk of food borne illness

Executive Chef Luciano Salvatore