

HORS D'OEUVRES BRUNCH MENU \$ 29 -

There are no drinks included in this price. All items subject to change seasonally.

1ST COURSE

SELECTION SERVED FAMILY STYLE

CHARCUTERIE & CHEESE PLATE^A 3 cheeses (Moliterno Al Tartufo, Brie, Tête de Moine) 3 meats (Bresaola, Soppressata, ProsciuttoDi Parma)

2ND COURSE

YOU WIL BE SERVED AN ASSORTMENT OF THESE ITEMS SERVED FAMILY STYLE

NONNA MIA* mozzarella di bufala, parmigiano reggiano, basil, tomato FIGS & TRUFFLE HONEY black mission figs, truffle honey, speck, provolone, arugula

FUNGHI* mushrooms, asiago, red onion, garlic, oil, thyme QUATTRO STAGIONI mushrooms, mozarella, sugo, artichokes, prosciutto, olives

3RD COURSE

YOU WIL BE SERVED AN ASSORTMENT OF THESE ITEMS SERVED FAMILY STYLE

VEGETABLE HASH 16 papas bavas, celery, peppers, red onion, avocado, 2 fried eggs

AVOCADO TOAST multigrain bread, cherry tomatoes, red onions,serrano peppers, lemon evoo FRIED EGG BOWL shakshouka, parsley

BURRATA DI BUFFALA* heirloom tomatoes, olive and basil oil balsamic reduction,

gratuity 20% We accept max. 5 credit cards per group

* = vegetarian, ** = vegan, ^ = gluten free, Please inform our staff of any allergies.