



DOMENICA DI PASQUA 2025

MENU - \$75
SELECT ONE FROM EACH PRIMI, SECONDI & DOLCI

PRIMI

FIRST PLATES

Grilled Leek & Potato Soup
Crispy Leeks, Black Leek Oil

Fritto Misto
Crispy Calamari & Market Vegetables, Calabrian Chili & Mint Maionese

Insalata Primavera
Asparagus, Zucchini, English Peas, Fava Beans, Grilled Spring Onions, Dandelion Greens, Mint Vinaigrette

Prosciutto di San Danielle
Frisée, Radicchio, Escarole, Preserved Lemon, Pomegranate

Bluefin Tuna Carpaccio
Chives, Crispy Capers, Arugula, Ligurian Olive Oil, Lemon Purée

Roasted Beet Crostone
Burrata Cream, Fresh Figs, Arugula, Spicy Walnuts

SECONDI

SECOND PLATES

Black Pepper Pappardelle
Artichokes, Sunchokes, Sundried Tomatoes, Toasted Almonds, Lemon

Casunsei
Pork Sausage Filled Pasta, Sage Brown Butter Sauce

Forest Mushroom Lasagna
Roasted Garlic Fonduta

Pan Seared Orata
Baby Spinach with Garlic Cream, Golden Raisins, Pinenut & Parmigiano Tuille, Lemon Caper Brown Butter

Saltimbocca: Prosciutto-wrapped Chicken Breast
Creamy Anson Mills Polenta, English Peas, Rainbow Carrots, Sage Reduction

Grilled Leg of Lamb
Cecci, Fava Beans, Rainbow Chard, Pistachio Pesto, Mint Reduction

DOLCI

SWEETS

Torta della Nonna
Clementine Cream, Pine Nuts, Blood Orange Sauce

Pistachio & Chocolate Ricotta Torta
Pistachio Curd, Vanilla Anglaise

Warm Crostata
Sweet Cherry, Honey Chantilly, Lemon Sauce

Coconut Panna Cotta
Blood Orange, Sparkling Crispies, Toasted Coconut

TONY FOREMAN: RESTAURATEUR
RYAN SHAFFNER: EXECUTIVE CHEF | JUAN DAVID ZULETA: EXECUTIVE SOUS CHEF
MAIYA LONESOME: EXECUTIVE PASTRY CHEF
LINDSAY WILLEY: WINE DIRECTOR