



Sunday Brunch \$20

Cream of Wild Mushroom Soup

Topped with garlic croutons, truffle oil and goat cheese

Or

Risotto Ball

Pan-seared breaded ball of risotto stuffed with fresh mozzarella and Bolognese in a bed of pomodoro and pesto, topped with ricotta

Or

Blood Orange Salad

Sliced -blood oranges, baby arugula, Belgian endive and radicchio with goat cheese and aged Balsamic

With...

Frittata

Open-faced omelette with sausage, roasted squash, wild mushrooms and Feta

Or

Eggs in Purgatory

Baked eggs in fra diavolo sauce with toasted ciabatta, homefries and roasted grapefruit

Lunch \$15 – 2 Courses

Cream of Wild Mushroom Soup

Topped with garlic croutons, truffle oil and goat cheese

With...

Polenta

Creamy parmesan polenta with sautéed wild mushrooms roasted squash and shaved asparagus

Or

Winter Pizza

Bianca pizza with herbed goat cheese, sausage, fresh rosemary and black grapes

Dinner \$35 - 3 Courses

Cream of Wild Mushroom Soup

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Or

Risotto Ball

Pan-seared breaded ball of risotto stuffed with fresh mozzarella and Bolognese in a bed of pomodoro and pesto, topped with ricotta

Or

Blood Orange Salad

Sliced -blood oranges, baby arugula, Belgian endive and radicchio with goat cheese and aged Balsamic

Or

Lentil Salad

Baby arugula dressed with EVOO and lemon, tossed with wild mushrooms, caramelized onions, capers, and pine nuts in a white truffle oil, topped with shaved pecorino romano

With...

Porchetta

Braised pork shanks with chestnuts, rosemary and olives over creamy parmesan polenta with sautéed broccoli rabe

Or

Grilled Swordfish

Center cut loin, grilled with rosemary and orange zest with a winter caponata sautéed broccoli rabe and roasted grapefruit

With ...

Buttermilk Ricotta Cake

Orange curd, Valhrona chocolate ganache, cannoli crumble and toasted pistacchio

Wine Pairing \$20