

## BRUNCH

### THE BRUNCH UNLIMITED BAR

#### BOTTOMLESS

#### MIMOSA & BELLINI

Unlimited \$20 per person

#### PROSECCO

Unlimited \$25 per person

#### DRINKS

#### SPRITZ | 6

Prosecco, Aperol, Sparkling water

Slice of Orange

#### TRADITIONAL BLOODY MARY | 10

Vodka, Tomato Juice, Lime, Horseradish

Tabasco, Worcestershire Sauce

#### BACON & EGGS ANY STYLE | 12

Two Eggs, House Cured Bacon, Roasted Tomatoes  
Pork Potato and Onion Hash, Toasted Bread

#### TOAST AND EGG | 10

Grilled Ham & Emmental Cheese Sandwich  
Dijon Mustard, Mayonnaise, Organic Fried Egg

#### EGGS FLORENTINE | 12

Organic Poached Eggs, Salame "Finocchiona" Tuscan Kale  
Béarnaise Sauce, Toasted Crostino

#### SCRAMBLED EGGS AND PROSCIUTTO | 12

Scrambled Eggs, Prosciutto di Parma  
over "Bruschetta" Tomato "Mostarda" Arugola

#### HAM & CHEESE OMELETTE | 11

Organic Egg Frittata, Ham, Smoked Mozzarella Cheese  
Organic Greens, Roasted Potato

#### ZUCCHINE E POMODORO OMELETTE | 12

Organic Egg Frittata, Grilled Zucchini, Tomato Confit  
Buratta Cheese, Organic Greens

#### SALMONE AFFUMICATO | 18

Smoked Salmon, Radish, Capers, Red Onions  
Frisse & Watercress Salad with Red Wine Vinaigrette

#### TARTARE DI SALMONE | 19

Salmon Tartar, White Sturgeon, Sour Cream  
Herbed Crêpe & Egg, Organic Chives

#### STEAK & EGGS | 25

Sirloin Steak, Organic Poached Egg  
Broccoli Rappini, Potato Béarnaise Sauce

#### TWO MINIBURGERS | 12

Certified Angus Beef, Marinated Mushrooms,  
Smoked Mozzarella Cheese, "Salsa Piccante"

All our Breakfast items are made using Organic Eggs.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

# Lunch Preparations – April 2014

By Chef Julian Baker

## SALUMI E FORMAGGI

Select one \$8 | Select three \$21 | Select five \$35

**SALUMI** | Prosciutto di Parma, Salame di Finocchiona, Wild Boar Cacciatorini, Lardo Pancetta, Guanciale, Salame, Mortadella, Roasted Porchetta

**FORMAGGI** | burrata, pecorino toscano, mozzarella bufala, parmigiano reggiano, bufala ricotta

## ANTIPASTI

**RIBOLLITA** | Classic Tuscan Vegetable Soup 9  
**BRUSCHETTA** | Fresh Tomato, Basil, Olive Oil 8  
**OSTRICHE** | ½ Dozen Oysters, Mignonette Sauce 12  
**TARTARE DI TONNO**  
Tuna Tartar, Cucumber, Green Onion, Kimchee “Arrabbiata” Dressing, Sesame, Cilantro 16  
**CALAMARI ALLA PIASTRA** | Grilled Squid, Red Peppers, Capers, White Onion, Potato 14  
**CAPRESE** | Burrata, Heirloom Tomato, Basil 17  
**CARPACCIO DI MANZO** | Beef Filet Mignon, Grilled Oyster Mushroom, Parmigiano Reggiano 17  
**POLENTA GRATINATA** | Grilled “polenta”, Beef Ragù, Sage 12

## INSALATE

**RUCOLA E CARCIOFI** | Arugula, Fresh Baby Artichokes, Parmesan, Lemon & Olive Oil 14  
**CALAMARI** | Mixed Greens, Endive, Tomato Confit Pine Nuts 16  
**FOGLIE E VERDURE** | Raw Vegetables and Mixed Green Salad, Olives, goat cheese 14  
**“CESARE”** | Chicory, White Anchovies, Pecorino Cheese, Focaccia Croutons, Cold Smoked Chicken 16

## SANDWICH (Home Made Focaccia)

**SALAME** | Salame Finocchiona, Ricotta, Roasted Tomato, Arugula 14  
**PORCHETTA** | Roasted Porchetta, Pecorino, Fennel Tomato 14

## PRIMI PIATTI

**SPAGHETTI** | Tomato, Basil, mozzarella 15  
**PAPPARDELLE** | Fennel Pork Ragù, Pecorino 18  
**SPAGHETTI ALLE VONGOLE** | Clams, Garlic, White Wine, Parsley 22  
**TORTELLI** | Ricotta & Spinach Tortelli with Butter & Sage Sauce 22  
**TAGLIOLINI NERI** | Black Squid Ink Home Made Pasta, Florida Shrimp, Calamari, “Bottarga”, Green Onion 24  
**RISOTTO AL PEPE** | Canaroli Rice “Acquerello”, 18-month Parmigiano Reggiano, Black Pepper 22

## SECONDI PIATTI

**BRANZINO** | Whole Roasted Sea Bass, Potatoes 32  
**BACCALA** | Roasted & “Mantecato” Black Cod, Livornaise Sauce 20  
**PORCHETTA** | Braised Florida Pork, Risotto al “Sangiovese” 26  
**POLLO ARROSTO** | Roasted Chicken, Potatoes and Rosemary 18

## LA GRIGLIATA served with Potatoes & Vegetables

**TAGLIATA** | Herbed 6oz Loin Steak, “Chimicuri”, 25  
**BISTECCA DI MAIALE** | Natural Berkshire Pork Chop 34  
**ORATA** | Grilled Sea Bream Filet, Parsley & Capers Sauce 22  
**LA BISTECCA ALLA FIORENTINA** | 42 oz Porterhouse Steak, Kale, Fagioli all’Uccelletto and Smoked Potato Puree (2 Persons) 98

*Please Inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to all parties of 5 or more*