



Restaurant Week Brunch

August 29 – 30 | Saturday – Sunday

\$35 per person

APPETIZER

Sassano Burrata

or

Fiola Mare Caesar

MAIN

Smoked Salmon Benedict | *Rosemary Hollandaise, Creamed Spinach, Tigelle Modenese*

or

Tonnarelli alla Carbonara | *Guanciale, Pecorino, Black Pepper*

DESSERT

Golden Cloud Cake | *Light Lemon Custard, Pearl Sugar, Crunchy Almonds*

or

Lobster Tail Pastry | *Crisp and Flaky Pastry, Sweetened Sheep's Milk Ricotta Filling*

*Menu items subject to availability
No substitutions or sharing*