



SPECIAL PRANZO MENU **3 COURSES FOR \$28**

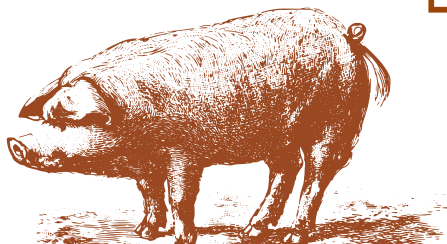
11:30am - 3:00 pm

DESSERT

Osteria Tulia's Tiramisu
Sugared Lady Fingers-Espresso
Whipped Marscarpone & Cocoa

Affogato

Vanilla Gelato, Espresso,
Whipped Cream, Waffle Cone



FIRST COURSE (choice of)

Steamed Mussels Garlic Shallot, Saffron Lemon Cream

Sticky Pork Baby Back Ribs Calabrian Hot Honey & Rosemary-Pinenut

Little Gem Caesar Salad Pancetta, Pecorino, Chives, Black Garlic & Crumbs

Sicilian Arancini Salumi Filling, Pea, Mozzarella, Prosciutto & Piave Cheese

Field Green Mista Carrots, Asparagus, Radish, Onion & Manchego Cheese



SECOND COURSE (choice of)

Cavatappi Basil Pesto, Pine Nut, Pecorino Romano & Rock Shrimp

Bucatini Cacio e Pepe Pecorino Romano & Cracked Pepper

Father Michael Pizza Prosciutto Cotto, Mozzarella, Field Greens, Brandy Mayonnaise

The Classico Tomato, Fresh Mozzarella, basil & Olive Oil

The French Burger Burger, Neuskes Bacon, Red Onion Marmellade, Gruyere Cheese

Bread & Caponata: Complimentary First Basket. \$4.00 supp. per basket



BRUNCH

LAKE MEADOW NATURALS FARM EGG OMELETTE 20

Spanish Chorizo, Red Peppers, Onions & Parmigiano Potatoes

BRIOCHE FRENCH TOAST 20

Seasonal Berry Confiture, Sweetened Mascarpone & Nueske's Bacon

PROSCIUTTO SANDWICH 20

Fresh Mozzarella, Prosciutto, Arugula, Pesto Mayo

AVOCADO TOAST 21

Scottish Smoked Salmon*, Fried Farm Egg*, Tomato & Shaved Parmigiano

WOOD ROASTED FRITTATA 22

Housemade Fennel Sausage, Local Zucchini, Caramelized Onions & Parmigiano

Bread & Caponata: Complimentary First Basket. \$4.00 supp. per basket

*Undercooked fish, shellfish, oysters, eggs or meat increases the risk of food-borne illnesses. 20% gratuity will be added for parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.