



Brunch



PASTRY & BREAD

- SICILIAN STICKY BUNS Petal honey, pistachio 7
- FOCACCIA Garlic confit, rosemary, sea salt 13
- CROSTINI Whipped ricotta, petal honey, brown butter 12
- GNOCCO FRITTO Italian fry bread, prosciutto, parmesan fonduta 16



ANTIPASTI

- CARPACCIO PIEMONTESE Wagyu top sirloin, hazelnut aioli, arugula, pickled shallot, crispy caper 18
- TRUFFLE ARANCINI Crispy rice, parmesan fonduta 14
- THE CLASSIC CAESAR Baby gem lettuce, roasted garlic-lemon dressing, parmesan, focaccia crouton 13
- ESTER SALAD Chopped romaine hearts, salami, rosemary almonds, provolone, raisins, “wishbone” vinaigrette 14
- BURRATA Heirloom tomato, aged balsamic, seasonal accompaniment 17
- ANTIPASTO PLATTER Meats, cheese, accoutrements 27

PLATES

- LEMON RICOTTA PANCAKES Almond, blueberry 15
- EGGS IN PURGATORY Basil, semolina bread, spicy tomato sauce, mozzarella 17
- LASAGNA FOR BREAKFAST Italian sausage gravy, pomodoro, farm egg 20
- STEAK & EGGS Sunny side up, waxman potato, salmariglio 38
- JERSEY BREAKFAST SANDO Taylor ham, caramelized onion, mozzarella, fried egg, beef fat chips 16
- BUCCATINI CARBONARA Farm egg, guanciale, black pepper 24
- GNOCCI SARDO Truffle cream, roasted mushroom 26
- PACCHERI ALLA VODKA Double cream, basil, chili flake 25

DESSERT

- TIRAMISU 13
- BUTTERSCOTCH BUDINO Hazelnut, whipped cream 13
- AFFOGATO 8
- GELATO Single 4 Trio 11



*20% gratuity will be added to all parties of 6 or more *Parties over 14 guests will be on one check
*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness