





AL TAVOLO MENU

Family Style Three Course Brunch Menu 72 per person

Includes drip coffee and hot tea

FIRST COURSE

served family style

Lobster Cannoli 
 Crab Avocado Toast
 Rice Pudding Arancini 
 Caramel Spiced Apple Bombolone  

SECOND COURSE

served individually

Choice of Large Plate

THIRD COURSE

served family style

Selection of Italian
 Cookies and Pastries

SMALL PLATES

Burratini  
 "Negroni" Poached Pear, Caramelized Onion Jam,
 Prosciutto di Parma 22

Crab Avocado Toast
 Whole Grain Toast, Lump Crab, Roasted Tomato,
 Pressed Avocado 20

A Big Meatball* 
 "Sunday" Sauce, Fried Spaghetti 14

XXL Garlic Bread 
 Parmesan, Herbs 10

Pastry Basket 
 House-made Jams and Butter 18

Tiramisu Overnight Oats 
 Cocoa Nib, Lady Finger, Mascarpone 16

Lobster Cannoli 
 Crispy Shell, New England Lobster, Minced Chive 16
 Add 10g Ossetra Caviar +28

LARGE PLATES

Banana Bread French Toast 
 Macadamia Nuts, Rum Zabaglione,
 Banana Brûlée 22

Manicotti Crêpe
 Prosciutto Cotto, Taleggio, Cured Tomato,
 Wild Arugula, Poached Egg 28

Carbonara Benedict
 Poached Egg, Ciabatta English Muffin, Pancetta,
 Pecorino Hollandaise, Crispy Potato 32

Egg White Frittata*  
 Chanterelles, Asiago Cheese, Spigarello Kale 27

Eggs in Purgatory*  
 Stewed Tomatoes, Basil, Italian Sausage, Taleggio 28


DESSERTS

Candied Almond Frangipane
 Puff Pastry,
 Milk Chocolate Gianduja,
 Coffee Anglaise, Whipped Ganache 13

Budino Al Cioccolato 
 Milk & Dark Chocolate,
 Candied Grapefruit,
 Caramelized Hazelnut 12

Dessert Box
 Selection of Caramel Candies, Pralines,
 Nougat, Cookies, & Piccolo Fornos 13

Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness  = vegetarian  = vegan  = gluten free

 = locally sourced and sustainable

THE GOOD STUFF

Prickly Pear Spritz

Malfy Gin, Lemon, Bubbles,
Prickly Pear 18

Brunch Punch

House-Made Sangria 16

Tomato Tomahto

Elyx Vodka,
Ancho Verde, Tomato 17

Chai Me Up

Elyx Vodka, Kahlua, Chai,
Agave, Espresso 18

ZERO PROOF

add pea protein powder to smoothies or juices +3

Fresh-Pressed Carrot, Turmeric, Orange Juice 11  

Fresh-Pressed Green Juice 11  

Açai Berry Smoothie 11  

Banana Almond Smoothie 11  

Frosty Milkshake 

Choice of Vanilla, Chocolate or Strawberry 8

Dirty Chai Latte

Espresso, Chai, Agave, Milk 9

Cup of Positivitea

Coconut Water, Lemon, Chai, Agave 9

Lucky To Have Me

London Essence Roasted Pineapple, Cranberry,
Rosemary Honey, Lime 10

DRINKS TO SHARE

serves 2 or more guests

Spill the Beans

Elyx Vodka, Mocha Mint Kahlua,
Cold Brew, Vanilla, Peppermint Whipped Cream 60

Bucket of Bubbles

build your own mimosa, selection of
juices and fresh fruit

Adami, Boscodi Gica, Prosecco 72

Champagne Taittinger, Brut Cuvee Prestige 120

BEER

Menabrea, Bionda Lager 8

Allagash Fine Acre Ale 9

Lawson's Finest, Sip of Sunshine IPA 12

Smuttynose Lager 8

Narragansett Lager 7

Sam Adams (non alcoholic) IPA 7

WINE BY THE GLASS

Sparkling

Adami, Boscodi Gica, Prosecco, Valdo Biande, Italy NV 17

Le Grand Courtaige, Brut Rosé, Burgundy, France NV 15

Champagne Taittinger, Brute Cuvee Prestige, Burgundy, France NV 26

Red

Cline Seven Ranchlands, Pinot Noir, Sonoma, CA 2020 17

Domaine Bousquet Reserva, Malbec, Mendoza, Argentina 2019 15

Damilano, Nebbiolo, Piedmont, Italy 2018 17

Ancient Peaks, Cabernet Sauvignon, Paso Robles, CA 2020 18

Chateau Cap de Merle, Bordeaux, France 2018 19

White

Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand 2020 17

Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2020 18

Fournier Pere & Fils, Sancerre, Loire Valley, France 2020 21

Jean-Marc Brocard, Chablis, Burgundy, France 2020 17

Au Contraire, Chardonnay, Sonoma, CA 2018 20

Cantele Rose, Puglia, Italy 2020 17

Scan the QR code to view the full wine and spirit list



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