





## 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,  
 Almond Butter Pastry Cream 13

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

**Dessert Box**  
 Selection of Italian Cookies & Pastries 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  

**Mixed Berry Smoothie** 11  

**Cinnamon Almond Smoothie** 11  

**Frosty Milkshake** 

Choice of Vanilla, Chocolate or Strawberry 8

**Dirty Chai Latte**

Espresso, Chai, Agave, Milk 9

**Squeeze The Day**

Lime, Chai, Agave, Soda 9

**You Are Pear-fect**

London Essence Roasted Pineapple, Prickly Pear, Lemon 9

## 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

Blizzard of 78 Brown Ale 10

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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