


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
 Blueberry-Mascarpone Cruffin 

SECOND COURSE

served individually

Choice of Large Plate

THIRD COURSE

served family style

Selection of Italian
 Cookies and Pastries

SMALL PLATES

Burrata 

Slow Roasted Tomato, Coriander, Ciabatta 20

Crab Avocado Toast

Whole Grain Toast, Lump Crab, Roasted Tomato,
Pressed Avocado 22A Big Meatball* 

"Sunday" Sauce, Fried Spaghetti 15

XXL Garlic Bread 

Parmesan, Herbs 12

Pastry Basket 

House-Made Jams and Butter 18

Tiramisu Overnight Oats 

Cocoa Nib, Lady Finger, Mascarpone 17

Lobster Cannoli Crispy Shell, New England Lobster, Minced Chive 18
Add 10g Ossetra Caviar +28

SIDES

Thick Cut Smoked Bacon* 8

Griddled Ham* 8

Pork Sausage* 8

Impossible Sausage II 

Smoked Salmon 13

LARGE PLATES

Pumpkin Bread French Toast

Cranberry Conserva, Pecan Stroussel, Rasisin 22

Manicotti Crêpe

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

Carbonara Benedict

Poached Egg, Ciabatta English Muffin, Pancetta, Arugula
Pecorino Hollandaise, Crispy Potato 32Egg White Frittata*    

Chanterelles, Asiago Cheese, Spigarello Kate 27

Eggs in Purgatory*   

Stewed Tomatoes, Basil, Italian Sausage, Taleggio 29

DESSERTS

Affogato

Pistachio Ice Cream, Espresso, Pistachio Biscotti 13

Chef Kerry's Tiramisu

Espresso, Mascarpone 13

Warm Apple Tart

Vanilla Ice Cream, Nutmeg, Cinnamon, Caramel Sauce 13

Dessert Box

House-Made Assorted Pastries 14

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

You've Guava be Kidding Me
Absolut Vodka, Guava, Lemon, Bubbles 18

Rise and Brine
Grana's Bloody Mary, Ancho Verde, Absolut Vodka 17

Winging It
Langham, Boston Barr Hill Gin, Lemon, Pineapple, Orgeat 17

Teeny Weeny Tajin-y
Avion Tequila, Contratto, Lime, Orgeat 16

Bada Boom Bada Bing
Plantation Rum, Pineapple, Coconut, Lime 16

DRINKS TO SHARE

Serves 2 or More Guests

Spill the Tea
Absolut Vodka, Peppermint Tea Cordial,
Plum Bitters, Bubbles 60

Bucket of Bubbles
Build Your Own Mimosa,
Selection of Juices and Fresh Fruit
Adami Bosco Di Gica, Prosecco 72
Champagne Taittinger, Brut Cuvée Prestige 120

Brunch Punch Pitcher
House-Made Red Sangria 68

ZERO PROOF

Grana Latte
Choice of Chai, Vanilla or Cinnamon 9

Can You Coco-Not
Pineapple, Coconut, Lime, Soda 9

The Floor is Guava
Guava, Lemon, London Essence Roasted
Pineapple Soda 9

Frosty Milkshake
Choice of Vanilla, Chocolate, or Strawberry 10

BEER

Menabrea, Bionda Lager 8
Allagash Fine Acre Ale 9
Lawson's Finest, Sip of Sunshine IPA 12
Mighty Squirrel, New England IPA 10
Stormalong Mass Appeal, Cider 11
Narragansett Lager 6
Sam Adams (non alcoholic) IPA 7

WINE BY THE GLASS

Sparkling
Adami, Bosco Di Gica, Prosecco, Valdobianche, Italy NV 17
Champagne Taittinger, Brute Cuvée Prestige, Burgundy, France NV 26
Le Grand Courtagé, Brut Rosé, Burgundy, France NV 15

Red
Cline Seven Ranchlands, Pinot Noir, Sonoma, CA 2021 17
Domaine Bousquet Reserva, Malbec, Mendoza, Argentina 2021 15
Damilano, Nebbiolo, Langhe, Italy 2020 17
Ancient Peaks, Cabernet Sauvignon, Paso Robles, CA 2020 18
Château Cap de Merle, Bordeaux, France 2020 19

White
Lawson's Dry Hills, Sauvignon Blanc, Marlborough, NZ 2021 17
Tiefenbrunner, Pinot Grigio, Alto Adige, Italy 2021 18
Jean-Marc Brocard, Chardonnay, Chablis, France 2022 17
Au Contraire, Chardonnay, Sonoma, CA 2019 20

Rosé
Château de Berne, Romance Rosé, Provence, France 2021 16