


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 

Spring Onion Jam, Toasted Zucchini Bread, Chopped Hazelnuts,
Upland Cress 25

Crab Avocado Toast

Whole Grain Toast, Lump Crab, Roasted Tomato,
Pressed Avocado 29

A Big Meatball* 

"Sunday" Sauce, Fried Spaghetti 15

XXL Garlic Bread 

Parmesan, Herbs 19

Pastry Basket 

House-Made Jams and Butter 18

Golden Sunrise Bowl 

Golden Turmeric Yogurt, Mango, Kiwi, Dragon Fruit, Toasted
Rice-Black Sesame Granola 22

Lobster Cannoli 

Crispy Shell, New England Lobster, Minced Chive 19
Add 10g Ossetra Caviar +28

SIDES

Thick Cut Smoked Bacon* 10

Griddled Ham* 10

Pork Sausage* 10

Impossible Sausage 10 

Turkey Bacon 11

Smoked Salmon 15

Crispy Potatoes 10

LARGE PLATES

Brioche French Toast 

Brioche, Blueberry Compote, Whipped Mascarpone,
Fresh Mint 25

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 32 

Herbed Egg White Frittata* 

Egg Whites, Sundried Tomatoes, Fontina Cheese, Crispy
Artichokes, Fines Herbs, Lemon Vinaigrette 27

Eggs in Purgatory* 

Stewed Tomatoes, Basil, Italian Sausage, Taleggio 29

DESSERTS

Affogato

Pistachio Ice Cream, Espresso, Pistachio Biscotti 15

Chef Kerry's Tiramisu

Espresso, Mascarpone 17

Meyer Lemon Semifreddo Torta

Chiffon Cake, Candied Orange Peel, Mandarin Cousli 16

Dessert Box

House-Made Assorted Pastries 18

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

An automatic gratuity of 20% will be added to the bill for parties 6 or more

THE GOOD STUFF

You've Guava be Kidding Me
Absolut Vodka, Guava, Lemon, Bubbles 21

Rise and Brine
Grana's Bloody Mary, Ancho Verde, Absolut Vodka 20

Citrus Summer
Gin, ST. Germain, Grapefruit, Lemon, Simple, Orange Bitter, Bubbles 22

Smoky Coco Margarita
Mezcal, Coconut, Curaçao, Lime, Simple 22

Bada Boom Bada Bing
Plantation Rum, Pineapple, Coconut, Lime 22

DRINKS TO SHARE

Serves 2 or More Guests

Bucket of Bubbles
Build Your Own Mimosa,
Selection of Juices and Fresh Fruit
Adami Bosco Di Gica, Prosecco 75
Champagne Taittinger, Brut Cuvée Prestige 120

Brunch Punch Pitcher
House-Made Red Sangria 70

ZERO PROOF

Iced Tea
Black or Rose & Raspberry 10

Grana Latte
Choice of Chai, Vanilla or Cinnamon 10

Can You Coco-Not
Pineapple, Coconut, Lime, Soda 14

The Floor is Guava
Guava, Lemon, London Essence Roasted
Pineapple Soda 14

Frosty Milkshake
Choice of Vanilla, Chocolate, or Strawberry 16
add rum! +10

BEER

Menabrea, Bionda Lager 8

Allagash Fine Acre Ale 9

Lawson's Finest, Sip of Sunshine IPA 12

Mighty Squirrel, Cloud Candy, New England
IPA 10

Stormalong Mass Appeal, Cider 11

Narragansett Lager 6

Sam Adams (non alcoholic) IPA 9

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 Courtage, 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

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