

## BRUNCH

### Breakfast

Seasonal fruit, natural yoghurt	9
Homemade granola, yoghurt & berries	10
Panettone French toast, maple syrup	10
Ricotta hotcakes, blueberry compote	10
Crêpes, Nutella & bananas	8
Crêpes, vanilla custard & berries	10
Ham & cheese croissant	8
English muffin, egg, spinach, pancetta, & fontina cheese sandwich	10
Bagel, smoked salmon & cream cheese	11

### Eggs

Wood baked frittata with mushrooms & pancetta	10
Wood baked frittata with goat cheese & asparagus	10
Egg white omelette, asparagus & fresh herb	13
Full English Breakfast	16
Florentine / Benedict / Royale	11 / 12 / 14
Potato rosti & duck egg & black truffle	18

### Appetizers

Spring minestrone soup	10
Lentil & farro soup, Santa Barbara prawns	16
Buffalo mozzarella, heirloom cherry tomatoes	16
Baked gnocchi 'Romana', gorgonzola	12
Ahi tuna tartare, avocado, chili & mint	18
Kobe beef carpaccio, Venetian dressing	18
Wood-oven roast scallops, pancetta & rosemary	18
Wood-oven baked meatballs	12

### Pizza

Buffalo mozzarella, tomato & oregano	16
Spicy salami, bell peppers & mushroom	18
Prosciutto, asparagus & smoked mozzarella	24
Bresaola, arugula & Parmigiano	24
Burrata, heirloom tomato & red onions	20
Goat cheese & summer truffle	36

### Salads

Red quinoa, zucchini blossoms & shrimp	14/20
Roast Chino Farm beets & burrata	12/18
Chopped spring vegetables	10/16
Grilled chicken, pancetta, apple & shaved Parmigiano	12/18
Seared Ahi tuna, tomatoes, romaine & avocado	14/20

### Pasta & Risotto

(please allow 20 minutes for risotto)

Risotto "verde", zucchini blossom & caprino	22
Orecchiette, broccolini, garlic & chili	14/20
Dungeness crab ravioli, peas & saffron	18/26
Pappardelle, lamb, artichoke & pecorino	16/22
Homemade spaghetti, Maine lobster	32
'Plin' agnolotti, summer truffle	22/30
Potato gnocchi, wild mushroom & homemade sausage	16/22
Spinach tortelli, asparagus & ricotta salata	14/22

### Charcoal Grill

Alaskan halibut, rainbow chard, lemon & chili	36
Salmon, asparagus	30
Mary's Farm chicken paillard, grilled vegetables	24
Sonoma Valley lamb chop, fava beans, peas & artichokes	38
12oz. Dry aged Prime beef, 'Tagliata'	48

### Wood Oven

Peacock Farm eggplant Parmigiana, wild arugula	22
Barolo braised short rib, spring vegetables	34
Roast branzino filet, cherry tomatoes & taggiasca olives	38
Veal ossobuco, gremolata & mashed potatoes	36