

PAESE

==RISTORANTE==

BRUNCH MENU

ANTIPASTO

Breads for Two <i>House baked brioche and muffins, toasted focaccia, preserves and butter</i>	6
House Made Granola <i>Yogurt and lemon marmellata</i>	7
Seasonal Fruits <i>Ricotta cheese and honey, house made granola bars</i>	8
House Smoked Salmon <i>Grilled ciabatta, ribiolina, capers and red onion jam</i>	10

SALADS

Green Salad <i>Romaine, escarole, endive and arugula with citrus and mint, lemon and olive oil dressing</i>	9
Baby Gem Lettuces <i>Parmigiano Reggiano, roasted garlic mustard dressing, soft boiled egg and capers</i>	12
Spring Caprese <i>Cured tomatoes, mozzarella di bufala, pesto, and pine nuts</i>	14
Roasted Chicken Salad <i>Treviso, endive, pear, toasted hazelnuts and gorgonzola</i>	18
Chopped Insalata <i>Fontina, salami, olives, hardboiled egg, cured tomato, roasted chicken, lettuces and lemon and olive oil dressing</i>	18

PANCAKES, PANINI AND CREPES

Chestnut Pancakes <i>Roasted plums and ricotta cheese and honey</i>	15
Banana and Nutella "Italian" Toast <i>Bitter chocolate sauce</i>	15
Herbed Crepes <i>Roasted chicken, smoked mozzarella and cured tomatoes</i>	17
Porchetta Panini <i>Porchetta, cured tomato, arugula, lemon mayo</i>	16
Cheese Panini <i>Taleggio, fontina and aged cheddar</i>	16

PASTA

Linguini Carbonara <i>Pancetta, eggs and grana padano</i>	16
Ricotta Gnocchi <i>Roasted chicken, pancetta, mascarpone</i>	17
Orecchiette <i>Lobster, cauliflower, ham hock</i>	18
Saffron Linguini <i>Pork and fennel sausage, rapini and tomato</i>	18
Veal and Spinach Ravioli <i>Sage and butter</i>	20

PIZZA

La Colazione <i>Porchetta, ricotta and eggs</i>	14
Margherita <i>Mozzarella, basil and tomato,</i>	14
Neapolitan <i>Anchovies, capers and tomato</i>	14
Fungi <i>Roasted mushrooms, thyme, fontina and truffle</i>	15
Polo <i>Roasted chicken, ricotta,</i>	15
Genova <i>Genoa salami, green olives, pecorino, chilis and tomato</i>	15
Bianca <i>Fingerling potatoes, pancetta, roasted onions and smoked mozzarella</i>	15
Prosciutto Bianca <i>Prosciutto cotto, arugula, mozzarella di bufala and tomato</i>	16

EGGS

Frittata <i>Goat's cheese and mint</i>	16
Eggs and Tomato <i>Stewed with tomato, grilled ciabatta</i>	16
Poached Eggs <i>Brioche and savory zabloni</i>	16
Eggs and Porchetta <i>Cured tomatoes</i>	17
Scrambled Eggs on Toast <i>Mascarpone scrambled eggs, grilled ciabatta and Prosciutto di Parma</i>	20
Bistecca <i>Dry aged AAA beef rib eye and two eggs</i>	30

MAIN COURSE

Roasted Rainbow Trout <i>Cauliflower and Salsa Verde</i>	22
Grilled Halibut <i>Gremolata forked white beans, romanesco</i>	24
Veal Sausages <i>Roasted mushrooms, and soft polenta</i>	20
Chicken Saltimbocca <i>Prosciutto and Sage, chicken sauce</i>	23
White Bean, Sundried Tomato and Rapini "Meat Balls" <i>Wilted basil, white bean sugo, and Pecorino</i>	20

SIDES

Fried potatoes with parsley	5
Potato hash with porchetta	6
Rapini with garlic, lemon and extra virgin olive oil	6
Roasted veal sausage	6
Really good soup	7