

Easter Menu

Insalata

Five bean Salad with roasted onion vinaigrette, currants, pancetta and Parmesan
"Bocconcini" Marinated Mozzarella with basil, heirloom tomatoes and olive oil
Beet salad with hazelnuts, orange vinaigrette, goat cheese
Local citrus and mixed berry salad with mascarpone crema, mint
Smoked salmon, capers, shaved onion, hard cooked egg, cracker bread

Antipasti

Selection of Salume: Mortadella, Prosciutto, Sopprasatta, Finochetta, Coppa
Selection of cheeses: Primo Sale, Parmigiano Reggiano, Pecorino,
Smoked Mozzarella, Gorgonzola, Humboldt Fog goat cheese
Marinated olives, pickled vegetables wild mushrooms agrodolce, asparagus salad

Breakfast Offerings

Frittata: Yukon gold potatoes, pancetta, peppers, onions, tomatoes and Mozzarella
Crespelle: Rolled crepes with mascarpone, dried fruit, toasted almonds
and Frangelico crema
Sliced fruit with berries and mint yogurt sauce
Breakfast muffins and fruit breads, butter and fruit preserves
House made breakfast sausage
Granola parfait

Pasta

Sonoma Lamb ragu with Cavatelli, Parmesan, fresh oregano and olive oil
Rigatoni with garden pesto, marinated tomatoes, Pecorino

Entrees

Breast of Chicken piccata with oven roasted tomatoes, asparagus, capers, olives
and polenta
Roasted leg of Lamb, rosemary and garlic roasted potatoes, natural jus, mint pesto
Herb brined pork steamship, spring mostarda, yellow Steuben beans, braised greens

Kid's Station

Chicken tenders, pizza, baked pasta with four cheeses, fruit salad,
William's vegetable platter

Desserts

House made gelato, cannoli, fruit tarts and biscotti