



# Easter Brunch

Sunday April 1, 10:00 am - 1:00 pm

## Salads and Antipasti

Seasonal Fresh Fruit  
Salumi and Artisanal Cheese  
Caprese Salad  
Marinated Beets, Mint, Pistachio Pesto,  
Orange Olive Oil  
Farro Salad, Tomato, Cucumber, Goat  
Cheese, Red Wine Mint Vinaigrette

Organic Mixed Green Salad  
Marinated Shrimp, Citrus, Fennel, Arugula  
Artichokes, Hard Boiled Eggs, Goat Cheese,  
Tarragon Vinaigrette  
Muffins, Breakfast Breads, *Columba*

## Breakfast

Frittata with Sassi Sausage, Fire Roasted  
Peppers, Fontina  
*Crespelle* with Lemon and Basil Ricotta,  
Mixed Berry Compote  
Italian Sausage Gravy, Sautéed Onions,  
Bell Peppers, Polenta Biscuits  
"Italian Toast", Nutella, Hazelnut Syrup  
Eggs Benedict with *Prosciutto Cotto*,  
Asparagus, Truffle Hollandaise

## Main Courses

Roasted Chicken Breast, Roasted Tomatoes,  
Marsala Mushrooms  
Wood Grilled Salmon, Caper-Lemon Butter  
Lamb Osso Buco Braised in White Wine  
Porcini Roasted Beef Strip Loin, Truffle Butter (carved)  
Pork *Porchetta* Shoulder Roast (carved)  
Rigatoni, Veal Ragu, Wild Mushrooms, Parmigiano  
Penne *Primavera*

## Dolci

House Made Cookies and Biscotti  
Gelati and Sorbetti  
Nutella Panna Cotta with Chocolate Sauce  
and Toasted Hazelnuts  
Sicilian *Cassata*  
Flourless Chocolate Cake, Chocolate Cream,  
Brandied Cherries  
Ricotta Fritters with Passionfruit Mango Curd

## Kid's Station

Cheese Pizza  
Yogurt Parfait  
Scrambled Eggs  
Macaroni and Cheese  
Meatballs

Adults \$69, children 4 to 12 years \$25, under 4 years - no charge.  
Coffee, tea, soft drinks included. Espresso drinks and fresh juices are additional.  
20 percent service charge, alcoholic beverages and sales tax will be added to check.  
All reservations on line at [sassi.biz](http://sassi.biz), a credit card is required to confirm a reservation.  
Cancel with no penalty until 5 pm Wednesday March 27.  
After that time, card will be charged \$25 per person as cancellation fee.

