



Easter Brunch

primi

choice of

prosciutto and grilled melon
aged balsamic

campi chopped
cherry tomato, garbanzo, red onions, artichokes, olives, provolone, vinaigrette

burrata caprese
*marinated heirloom tomatoes
charred onion vinaigrette*

caesar
focaccia croutons, grana padano

rigatoni "carbonara"
egg yolk, pecorino, english peas

short rib agnolotti
*crispy garlic, fresh horseradish,
red wine sugo*

rigatoni "alla vodka"
guanciale, stracciatella

cacio e pepe
black pepper, parmigiano

secondi

choice of

italian benedict
prosciutto, poached eggs, roasted tomato hollandaise

avocado toast
*calabrian hot honey, cherry tomatoes, mozzarella,
country bread*

vegetable frittata
wild mushrooms, red peppers, spinach, fontina

stuffed italian french toast
nitella, mascarpone, banana, strawberry

steak & eggs
7oz ny strip, sunny side up, roasted garlic butter

campi burger
*prime burger blend, provolone, bacon jam, heirloom
tomato, remoulade, fries*

chicken parmesan
vodka sauce or marinara, fresh mozzarella

grilled branzino
charred broccolini, sicilian charred leek vinaigrette

dolei

choice of

salted caramel budino
sea salt

gelato
caramello, pistachio, chocolate

\$65



Easter Dinner

primi

choice of

polpette

meatball, marinara, ricotta

yellowtail crudo

crispy capers, teardrop peppers
meyer lemon puree

burrata caprese & prosciutto

marinated heirloom tomatoes
charred onion vinaigrette

caesar

focaccia croutons, grana padano

wild mushroom ravioli

fava beans, english peas
charred ramps, black garlic marsala

short rib agnolotti

crispy garlic, fresh horseradish, red
wine sugo

rigatoni "alla vodka"

guanciale, stracciatella

lasagna rotolo

bolognese, ricotta

secondi

choice of

porchetta

rosemary potatoes, broccoli rabe, pickled peppers

lamb chops

grilled spring onions, faro, eggplant agrodulce

chicken parmesan

san marzano tomatoes, fresh mozzarella, crispy basil

veal scallopine

black garlic marsala, wild mushrooms, creamy polenta

grouper "oregenata"

yellow & green wax beans, lemon butter

ny strip

tuscan potatoes, balsamic glazed cippolini onions

salmon 'piccata'

baby spinach, lemon

dolci

choice of

carrot cake

whipped marscapone

salted caramel budino

sea salt

\$95