



Mother's Day Brunch
Sunday, May 13

First Course
for the table to share

Stracciatella (v)

sicilian tomato-almond pesto, market olives, grilled italian country bread

Spring Salad (v)

favas, grilled asparagus, little gem lettuce,
haricots vert, young pecorino, soft herbs, lemon dressing

Second Course

choose one of the following

Eggs in Purgatory (*)

baked eggs in san marzano gravy, house made fennel sausage,
sautéed mushrooms, roasted peppers, garlic greens, rosemary potatoes

French Toast (v)

lemon ricotta, mixed berries, toasted pistachio, pizzella crumble

Japanese Eggplant Parmesan (v)

burrata, san marzano tomato, sunny side up egg, shaved fennel-parsley salad

Early Morning Bucatini (*)

cacio e pepe, poached egg, smoked bacon, ramp leaves

South Philly Breakfast Sandwich

griddled pork sausage, scrambled egg, provolone, garlic rabe, pepperoni marinara,
sarcone's seeded, rosemary fries or side salad

(*) can be made vegetarian

(v) vegetarian

Third Course

choose one of the following

Hazelnut Ricotta Cannoli

dark chocolate ganache, toasted hazelnuts

Tiramisu

espresso soaked lady fingers, whipped mascarpone, whipped cream

Seasonal Sorbet

\$40 per person

20% gratuity will be added for parties of 5 or more