



**SPECIAL PRANZO MENU**  
**3 COURSES FOR \$28**

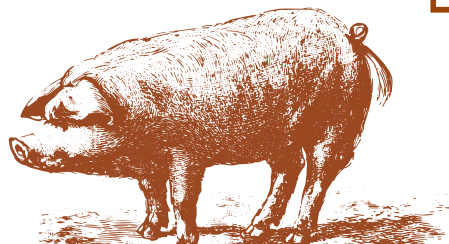
**11:30am - 3:00 pm**

**DESSERT**

Osteria Tullia's Tiramisu  
Sugared Lady Fingers-Espresso  
Whipped Marscarpone & Cocoa

**Affogato**

Vanilla Gelato, Espresso,  
Whipped Cream, Waffle Cone



**FIRST COURSE (choice of)**

Steamed Mussels Tomato, Garlic, White Wine & Ceci Bean

Sticky Pork Baby Back Ribs Calabrian Hot Honey & Rosemary-Pinenut

Little Gem Caesar Salad Pancetta, Pecorino, Chives, Black Garlic & Crumbs

Grilled Housemade Fennel Sausage Creamy Polenta, Peperonata, Garlic

Field Green Mista Carrots, Asparagus, Radish, Onion & Manchego Cheese



**SECOND COURSE (choice of)**

Rigatoni Prosciutto di Parma, English Peas, Truffle Crema & Grana Padano

Bucatini Cacio e Pepe Pecorino Romano & Cracked Pepper

Father Michael Pizza Prosciutto Cotto, Mozzarella, Field Greens, Brandy Mayonnaise

The Chicken Dance Pizza Chicken Sausage, Pears, Gorgonzola, Pinenut & Scallion

BT Pub Burger w/ Truffle Fries Burger, Lettuce, Tomato, Cheddar, Cornmeal Onions

**Bread & Caponata: Complimentary First Basket. \$4.00 supp. per basket**



## BRUNCH

### LAKE MEADOW NATURALS FARM EGG OMELETTE 20

Spanish Chorizo, Red Peppers, Onions & Parmigiano Potatoes

### BRIOCHE FRENCH TOAST 20

Seasonal Berry Confiture, Sweetened Mascarpone & Nueske's Bacon

### PROSCIUTTO SANDWICH 20

Fresh Mozzarella, Prosciutto, Arugula, Pesto Mayo

### AVOCADO TOAST 21

Scottish Smoked Salmon\*, Fried Farm Egg\*, Tomato & Shaved Parmigiano

### WOOD ROASTED FRITTATA 22

Housemade Fennel Sausage, Local Zucchini, Caramelized Onions & Parmigiano

Bread & Caponata: Complimentary First Basket. \$4.00 supp. per basket

\*Undercooked fish, shellfish, oysters, eggs or meat increases the risk of food-borne illnesses. 20% gratuity will be added for parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.