

PIACERE

Brunch Menu

COLD STARTERS

- Beef Carpaccio** \$14
capers, fennel, arugula, parmesan, lemon agrumato (gf)
- Charcuterie Board for Two** \$18
selection of cured meats, house pickles, whole grain mustard, crostini [for 3 - \$26, for 4 - \$34]
- Mixed Seafood Conserva** \$16
fennel, onion, tomato, herbs (df)
- Caesar Salad** \$12
hearts of romaine, parmesan, croutons, caesar dressing
- Beets & Burrata** \$14
marinated red and gold beets, arugula, candied pistachios, banyuls vinaigrette (v, gf)
- Chopped Salad** \$12
lettuce, carrots, tomato, marinated artichoke, red onion, olives, herb vinaigrette (vg, df, gf)
- Fregola Salad** \$12
orange, fennel, cucumber, mint, lemon vin (vg, df)

WARM STARTERS

- Soup of the Day** \$6
please ask your server
- Warm Calvestrano Olives** \$6
citrus, olive oil (vg, df, gf)
- Roasted Cauliflower** \$9
tri-colored cauliflower, caper aioli, romesco (v, df)
- Fritto Misto** \$16
calamari, rock shrimp, fennel, lemon, calabrian chili aioli, mezcal cocktail sauce (df, gf)
- Mussels a la Plancha** \$17
Sea salt, butter, lemon (gf)
- Steamed Clams** \$17
manila clams, diced pancetta, white wine, garlic, lemon (gf)
- House Meatballs** \$14
beef, veal, italian sausage, ricotta, house marinara, parmesan

PASTA & RISOTTO

- Spring Pea Tagliatelle** prosciutto, english peas, pea shoots, mint, parmesan \$20
- Rigatoni al Forno** chicken, italian sausage, tomato, kalamata olives, fontina \$22
- Pappardelle Bolognese** beef ragu, tomatoes, parmesan \$20
- Linguini with Clams** manila clams, garlic, lemon, spring onion \$22
- Garden Strozzapreti** bloomsdale spinach, preserved lemon, breadcrumbs (v) \$18
- Shrimp Risotto** gulf shrimp, citrus, parmesan, griddled lemon (gf) \$24
- Roasted Mushroom Risotto** hen of the woods, cremini, portobello, gruyere (v, gf) \$20

PIZZA

- Margherita** \$14
tomato, mozzarella, basil, evoo (v)
- Prosciutto** \$18
mozzarella, parmesan, arugula, honey
- Carbonara** \$18
potatoes, pancetta, black pepper, pecorino, egg
- Funghi Misti** \$16
hen of the woods, portobello, cremini, fontina, mozzarella, thyme (v)

SWEET STUFF

- Lemon Ricotta Pancakes** \$15
seasonal fruit compote, maple syrup (v)
- Belgian Waffle** \$12
cinnamon apples, chantilly cream, maple syrup (v)
- French Toast** \$13
strawberries, chantilly cream, maple syrup (v)
- Lite Breakfast Bowl** \$10
plain greek yogurt, seasonal fruit, fruit compote, honey, granola (v)

ENTREES & EGGS

- Piacere Burger** ½ lb ground chuck, provolone, crispy pancetta, romesco, shoestring fries \$16
- Croque Madame** brioche, rosemary ham, gruyere, two eggs over easy, breakfast potatoes \$15
- Piacere Omelet** roasted red peppers, fontina, basil, potatoes (v) \$14 ...add Italian sausage for \$3
- Eggs Benedict** poached eggs, rosemary ham, hollandaise, breakfast potatoes \$15
- Spicy Shrimp & Polenta** pancetta amatriciana, red chili flakes (gf) \$18
- Steak & Eggs** 10oz new york strip steak, two eggs any style, griddled tomatoes, breakfast potatoes \$24

SIDE DISHES (v, gf)

- Two Eggs Any Style** \$6 **Breakfast Potatoes** \$5 **Sauteed Bloomsdale Spinach** \$8 **French Fries** \$6

The consumption of raw or undercooked meat, poultry, shellfish or egg may increase your risk of foodborne illness.

V—vegetarian, VG—vegan, DF—dairy free, GF—gluten free