

PIACERE

Weekend Brunch Menu

BRUNCH COCKTAILS

Mimosa Nirvana | 18 bottomless 'til 3pm
Bellini | 11 peach, passionfruit or prickly pear

Frosé All Day | 26 bottomless 'til 3pm
Bloody Mary | 11 vodka, house crafted bloody mary mix

COLD SHAREABLES

Oysters on the Half Shell \$18 (1/2 doz) / \$32 (doz)
bellini mignonette, bloody mary cocktail sauce

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 three - \$26, for four - \$34]

Caesar Salad \$12
hearts of romaine, parmesan, croutons, caesar dressing

Summer Peach Salad \$14
arugula, fresh cheese, balsamico, mint (v, gf)

Chopped Salad \$12
lettuce, tomatoes, pole beans, corn, onion, basil vinaigrette (vg, df, gf)

Duck Confit Salad \$18
mixed cabbage slaw, red onion, carrot, green onion, cherry balsamic vinaigrette (df, gf)

WARM SHAREABLES

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)

Charbroiled Oysters \$22 (1/2 doz) / \$40 (doz)
butter, garlic, parmesan, pecorino, black pepper, parsley, oregano

Mussels a la Plancha \$17
sea salt, butter, lemon (gf)

Steamed Clams \$17
manila clams, diced pancetta, white wine, garlic, lemon (gf)

Veggie Mixed Grill \$12
grilled seasonal vegetables, daily dipping sauces (v)

ENTREES & EGGS

Piacere Burger ½ lb ground chuck, provolone, crispy pancetta, romesco, french fries \$16

Croque Madame brioche, rosemary ham, gruyere, two eggs over easy \$15

Piacere Omelet roasted red peppers, fontina, basil, breakfast potatoes (v) \$14 ...add bacon 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

PIZZA & RISOTTO

Margherita \$14
tomato, mozzarella, basil, evoo (v)

Carbonara \$18
potatoes, pancetta, black pepper, pecorino, egg

Funghi Misti \$16
hen of the woods, portobello, cremini, fontina, mozzarella, thyme (v)

Shrimp Risotto \$24
gulf shrimp, citrus, parmesan, griddled lemon (gf)

Roasted Mushroom Risotto \$20
hen of the woods, cremini, portobello, gruyere (v, gf)

PASTA

Wood Oven Roasted Lamb Bucatini \$29
charred scallion cream sauce, balsamic reduction

Roasted Chicken Macaroni Gratin \$22
spinach, béchamel, fontina, gruyere, gorgonzola, muenster, breadcrumbs

Pappardelle Bolognese \$20
beef ragu, tomatoes, parmesan

Linguini with Clams \$22
manila clams, garlic, lemon, green onion

Summer Squash Spaghettini \$18
grilled squash mix, garlic, shallots, fried capers, evoo (vg)

SWEET STUFF

Lemon Ricotta Pancakes seasonal fruit compote, maple syrup (v) \$15

French Toast strawberries, chantilly cream, maple syrup (v) \$13

Belgian Waffle cinnamon apples, chantilly cream, maple syrup (v) \$12

Lite Breakfast Bowl plain greek yogurt, seasonal fruit, fruit compote, honey, granola (v) \$10

SIDE DISHES (v, gf)

Two Eggs Any Style \$6 **Breakfast Potatoes** \$5 **Sautéed 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

20% gratuity will be added to check for parties of six (6) or more