



BRUNCH MENU

PRIMI

- baby arugula salad, lemon, grana padano cheese, extra virgin olive oil 7
- frittata of the day and sherry potatoes 7
- spiced apple and mascarpone stuffed crêpes, with caramel 8
- wild mushrooms risotto with sherry, thyme, and bitter sweet chocolate 10
- antipasti misti for two- Giacomo's salumi, house-pickled vegetables, roasted peppers, mozzarella di buffala, organic kalamata olives, aged balsamic vinegar 10

SECONDI

- spaghetinni carbonara, house cured Cane Creek bacon, grano padano cheese, local farm eggs 14
- grilled Ashley Farm chicken salad, red and green leaf lettuce, creamy gorgonzola dressing, house smoked pancetta 13
- "the Siena omelet" three free-range local eggs, NC spinach, Elodie Farms goat cheese, caramelized onion, tomato, prosciutto 12
- chocolate chip whole wheat pancakes 12
roasted bananas, vanilla, walnuts, pure maple syrup
- sunny side up free range farm egg grilled pizza with arugula, house cured pancetta, cheddar and potatoes 12
- Il Palio "eggs Benedict" poached Lattas farm eggs, prosciutto di San Danielle served over toasted brioche, and white balsamic hollandaise 12
- house made brioche panini with smoked Black Forest Ham, gruyere, grilled Lyon Farms tomatoes 10
- pan roasted flat iron steak, spring vegetables and local new potatoes 16