



Brunch



ANTIPASTI

HOUSE CURED SALMON, house giardiniera, caper berries, mascarpone, herbed pane carasau | 16

GRILLED OCTOPUS, leeks, potatoes, salsa romesco, almonds | 14

PANE AL TELEFONO, cheesy baked bread, garlic, stracchino, marinara | 11

SALUMI & FORMAGGIO, finocchiona, soppressata, prosciutto, artisanal cheeses, apple mostarda | 18

EGGS ALLA DIAVOLA, calabrian chile aioli, pickles, arugula | 9

SEASONAL SOUP, | 6

PANINI Y INSALATE

BRUSCHETTA, sunnyside egg, fontina fonduta, house smoked honey ham, frisee | 14

THE TESORI BRUNCH BURGER, house pancetta, marsala caramelized onions, fontal, spicy aioli, arugula | 17 *add egg* | 2

CHICKEN CAPRESE PANINO, basil leaves, balsamic, mozzarella, tomato compote aioli | 15

GOAT'S CHEESE & APPLE PANINO, slow cooked apples, spinach, roasted peppers | 13

TESORI'S CAESAR, romaine, croutons, pickled peppers, boiled eggs, anchovies | 11

CHOPPED TUSCAN, grilled chicken, tuscan mixed greens, artichokes, tomato, white bean, crispy prosciutto, pecorino fresco, oregano vinaigrette | 15

ROASTED BEETS, strawberries, pickled fennel, almonds, basil, rhubarb cream | 9

SPECIALI

PANETTONE FRENCH TOAST, frangelico cream, berry compote | 14

LEMON RICOTTA CREPPELLE, house ricotta, apples, walnuts, zabaglione | 15

CHICKEN MILANESE, poached egg, fontina fonduta, arugula, lemon | 16

SMOKED BEEF BRISKET, poached egg, calabrian chile hollandaise, pecorino cornbread, frisee, pickled shallots | 19

SPINACH & GOAT CHEESE FRITTATA, fennel, tomatoes, baby greens, porcini vinaigrette | 15

LEEK RISOTTO CAKE, sunnyside egg, wild mushrooms, watercress, pepper puree, almonds | 15

HAM & EGGS, two eggs, house smoked honey ham, crispy potatoes, ciabatta | 14

CONTORNI

CRISPY POTATOES, giardiniera aioli | 6

PANCETTA AFFUMICATA, house smoked pancetta | 6

PARMIGIANO POLENTA, herbed butter | 6

ROASTED CAULIFLOWER, scallions, sun-dried tomatoes, anchovy vinaigrette, bread crumbs | 7

FRUIT & YOGURT, seasonal fruit, house yogurt | 6