

# OENOTRI

## SECONDA COLAZIONE

APRIL 3

### PIZZA

SALSICCIA: SAN MARZANO TOMATO, FIOR DI LATTE, ONION,  
HOT PEPPER AND ARUGULA

18.00

BRASSICA: SAN MARZANO TOMATO, FIOR DI LATTE,  
BROCCOLI RABE, RAPINI, OLIVES AND **ROSEMARY**

18.00

UOVO: LEEK CREMA, PARMIGIANO, YUKON GOLD POTATOES,  
GREEN GARLIC AND BLACK PEPPER

17.50

MARGHERITA: SAN MARZANO TOMATO,  
MOZZARELLA DI BUFALA AND **OREGANO**

16.00

### ANTIPASTI

MIXED LETTUCES WITH **MEYER LEMON** VINAIGRETTE  
AND PARMIGIANO-REGGIANO

10.50

UOVO IN PURGATORIO: FARM EGG, TOMATO, ONION, GARLIC,  
HOT PEPPER, PARMIGIANO, ARUGULA AND CROSTONE

13.00

SHAVED ZUCKERMAN FARMS ASPARAGUS WITH PARMIGIANO,  
**MEYER LEMON**, POACHED EGG AND CRISPY LONZA

14.00

RED RUSSIAN KALE WITH ANCHOVY VINAIGRETTE,  
PARMIGIANO, BLACK PEPPER AND CRISPY BEET GREENS

13.00

### COCKTAILS

OENOTRI MARY: KETEL ONE VODKA, TOMATO,  
**MEYER LEMON** AND BACON

12.00

RAMOS FIZZ: HENDRICKS GIN, LIME JUICE,  
EGG WHITE, CREAM AND ORANGE FLOWER WATER

12.00

RYE'S N SHINE: OLD OVERHOLDT RYE, LIMONCELLO,  
ORANGE SYRUP, MEYER LEMON AND PROSECCO

12.00

SHRUBS N BUBBS: BLOOD ORANGE SHRUB,  
CHARBAY BLOOD ORANGE VODKA, PROSECCO

12.00

### PASTICCERIA

BLACK MISSION FIG SCONE

3.50

AMARENA CHERRY MUFFIN

3.50

CHOCOLATE PANNA COTTA WITH CENCI

7.00

ALMOND TORTONI WITH STRAWBERRIES

7.00

AFFOGATO WITH CARAMEL GELATO

7.00

WATER AND BREAD AVAILABLE UPON REQUEST

**OENOTRI GARDENS**

### PRIMI

PANINI: STONE VALLEY FARM PORCHETTA, FONTINA,  
BECHAMEL AND DIJON MUSTARD

15.00

FIDEI CARBONARA: EGG YOLK, PANCETTA, ONION,  
PARMIGIANO AND PECORINO

17.50

LUMACHE WITH STONE VALLEY PORK RAGU, ONION, GARLIC,  
TOMATO AND PARMIGIANO

18.00

STONE VALLEY FARM PORCHETTA HASH WITH YUKON GOLD POTATOES,  
ROASTED ASPARAGUS, FRIED EGG AND PARSLEY

15.00

EGGS BENEDICT: ENGLISH MUFFIN, STONE VALLEY FARM SMOKED HAM,  
POACHED EGGS AND HOLLANDAISE SAUCE

17.00

PANE ABBRUSTOLITO: MARSALA WINE, CINNAMON,  
ALMONDS AND MAPLE SYRUP

14.00

### CONTORNI

THICK SLICE BACON

4.00

CRISPY RUSSET POTATOES WITH CICCIOLE AND CALABRIAN CHILI

7.50

FRIED OR POACHED FARM EGG

3.50

SAUTEED BEET GREENS WITH GARLIC, HOT PEPPER AND **MEYER LEMON**

7.00