

## TO SHARE

**FRESH OYSTERS\*** mignonette, cocktail sauce, hot sauce M.P.

**WOOD GRILLED OYSTERS** herbs, garlic, parmesan 25.25

**BURRATA** roasted tomato, herb pesto, basil, grilled bread 15.75

**WOOD GRILLED WINGS** creamy parmesan dip 17

**BRUNCH BOARD** smoked salmon, hard boiled egg, capers, onion, olives, wood grilled focaccia 18

**BROCCOLINI** herb pesto, parmesan 13

**GLAZED CARROTS** goat cheese, hazelnut, honey, mint 12.50

**FOCACCIA** wood-fired, garlic butter, pecorino, red sauce 10.50

**ARTICHOKE DIP** parmesan, rosemary, focaccia 16

**GARLIC BREAD CHEESE CURDS** 12.75

## PASTAS

**SHRIMP GARGANELLI** white wine, fresno chili, almond 21.25

**PESTO GENOVESE** mezze, burrata, pine nut 17.50

**CAVATELLI** house sausage, white wine, crushed red pepper 18

**BUTTERNUT SQUASH RAVIOLI** candied walnut, sage 18

**IMPOSSIBLE BOLOGNESE** ● impossible™ sausage, red sauce 19.50

**FETTUCINE ALFREDO** 16

**SPAGHETTI & MEATBALLS** 17.75

**MOSTACCIOLI** red sauce, goat cheese fondue 16

ADD: wood-grilled chicken 5.25 // italian sausage 5.25  
meatball 4.75 // shrimp 8.50 // salmon 8.50

# RED RABBIT

## EASTER BRUNCH

**FOCACCIA & GRAVY** 13

**HAM & CHEESE OMELETTE** fondue, greens 15

**MUSHROOM FRITTATA** goat cheese, greens 15

**AÇAÍ BOWL** ● chia pudding, almond milk, açai sorbet, granola, seasonal fruit 15.50

**RICOTTA PANCAKE** honey butter 10.75  
// add seasonal fruit 3.25

**CROQUE MADAME\*** sourdough, mortadella, fontina, fonduta, fried egg, chives 18

**STROMBOLI** italian sausage, scrambled eggs, fontina, mozzarella, sweet peppers, pomodoro 17

**EGGS BENEDICT\*** mortadella, english muffin, poached eggs, hollandaise, arugula salad 17

**OMELETTE** pecorino, beurre blanc, peppercorn, arugula salad 17

**AVOCADO BRUSCHETTA\*** herb pesto, roasted tomatoes, poached eggs, pecorino 15

**FLORENTINE BOWL\*** spinach, roasted tomatoes, grilled artichokes, yukon gold potatoes, poached eggs, hollandaise 16.50

**ITALIAN BREAKFAST\*** two eggs, tuscan potatoes, choice of meat, toast 15

## BEVERAGES

Bunny Martini 15

Mimosa 12 // Bottomless 19 Bloody Mary 13

Salty Dog 9 Cold Brew & Tonic 10

Breakfast Old Fashioned 10

● denotes Plant Based selections

## SALADS

**PANZANELLA CAPRESE** heirloom tomato, fior di latte, sourdough, saba, basil 17

**PEAR & GORGONZOLA** grilled chicken, arugula, farro, roasted grape, candied walnut, balsamic vinaigrette 17.75

**CAESAR** crouton, parmesan sm 9.50 // lg 13.50

**HOUSE SALAD** romaine, arugula, parmesan, crispy pancetta, pumpkin seed, basil vinaigrette sm 9.50 // lg 15.50

ADD wood-grilled chicken 5.25 // shrimp 8.50  
salmon 8.50

## SANDWICHES

**GRILLED CHEESE** american, fontina, mozzarella, cheddar, calabrian pepper, herb pesto, sourdough 16

**GRINDER** salami, pepperoni, mortadella, provolone, lettuce, red onion, giardiniera, basil aioli 18.75

**CHICKEN CAESAR WRAP** grilled chicken, romaine, parmesan, crouton 17

## PIZZAS

**SPICY SALAMI** ricotta, parmesan, chili honey 17.75

**BREAKFAST PIZZA\*** poached egg, bacon, fontina, onion, yukon gold potatoes, hollandaise, chives 17

**PICKLE** cream cheese, mortadella, dill pickle 18

**MARGHERITA** fior di latte, basil 14.75

**FAMILY'S FAVORITE** house sausage, pepperoni, green olives 17.75

**MARINARA** crushed red pepper, oregano, olive oil 11

**MUSHROOM** taleggio, fontina, goat cheese 18

**PB & J** pineapple, bacon, jalapeño 16

\* These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. If you have any allergies to certain foods, please inform your server.