# CARLINO

# À la carte

These menus offer a personalized dining experience, allowing each guest a choice of each course for an individually plated multi-course meal.

#### **\$55 PER PERSON**

# Aperitivi

Waffle whipped cream, fresh berries, maple syrup

Mixed seasonal fruit

## Primi

#### Choose one

# Stuffed cornetto

| caprese | prosciutto, arugula, parmiggiano | cheddar, bacon | side of smashed rosemary potatoes add egg +3  $\,$ 

# Eggs Benny

| gravlax, dill, cream cheese | | spinach, mushrooms, goat cheese | prosciutto, avocado | filoncino bread, poached eggs, hollandaise sauce side of smashed rosemary potatoes

#### Housemade Gnocchi alla Carbonara guanciale, pecorino, poached egg

Breakfast all'americana free range eggs, bacon, sausage, toast side of smashed rosemary potatoes

# \$65 PER PERSON

# Aperitivi

Waffle whipped cream, fresh berries, maple syrup

## Mixed seasonal fruit

# Primi

# Brunch Board to Share

Avocado, poached eggs, San Daniele prosciutto, bacon, smashed rosemary potatoes, chocolate covered strawberries, toasted filoncino bread, gravlax & cream cheese

#### 

