

# olive & june

## Easter Sunday

BRUNCH & DINNER  
APRIL 21, 2019



### BRUNCH COCKTAILS

#### **BLOODY MARY**

tito's vodka, lime, olive, basil, lemon, spices

#### **MIMOSA**

prosecco & fresh-squeezed orange juice

\$10



### ANTIPASTI

*per la tavola*

#### **FARM GREEN SALAD**

heirloom grains, hardboiled egg, radish, shaved pecorino cheese

add on to antipasti course

+ lamb meatball, rosemary, pickled green tomato +\$4 per person

### PASTA PRIMI

*per la tavola*

#### **GNOCCHI**

house ricotta, mushroom, snap peas, parmesan

&

#### **CAVATELLI**

alla amatricina, guanciale, calabrese, pecorino

### SECONDI

*choice of*

#### **GRILLED ITALIAN SAUSAGE**

sage, polenta

or

#### **SEARED TROUT**

long beans, potato, hazelnut

### DESSERT

#### **STRACCIATELLA GELATO**

\$42 per person

+tax & gratuity

