

il Carciofo

BRUNCH

Mother's Day 2025

\$65 per person

## FIRST COURSE

MARITOZZI, whipped cream, powdered sugar

ZEPPOLE DI SAN GIUSEPPE, pastry cream, amarena cherry

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## SECOND COURSE

PROSCIUTTO DI PARMA, mozzarella di bufala, pane bianco

EGGS IN PURGATORY, slagel eggs, pomodoro, basil

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## THIRD COURSE

RAVIOLI CACIO E PEPE

BRAISED LAMB SHOULDER, purgatory beans, chicories, essenza

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CHEF/OWNER: JOE FLAMM

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.*