



## EASTER BRUNCH at RIALTO

Join us on **Sunday, April 20** and celebrate the Easter holiday with your family over an elegant brunch at Rialto featuring a three-course fixed menu guaranteed to satisfy your brunch cravings and create lasting memories.

11am - 2pm. Adults \$65; Kids \$25.

Call **617-661-5050** to reserve.

## FIRST

**BREAKFAST ANTIPASTI...** asparagus and salsa verde; Parma prosciutto, olive-artichoke relish and burrata; smoked char, lemon oil, creme fraiche and radish-carrot salad; Easter cheese focaccia, ginger-cherry scones, hot cross buns, Tuscan rolls, breadsticks

## SECOND

**PEEKY-TOE CRAB TAGLIATELLE...** soft cooked eggs, asparagus, fennel, chervil, tarragon, crème fraiche

EGG-IN-A-HOLE... whole wheat brioche toast, baked house ham, sweet and hot peppers, mustard, greens

POTATO GNOCCHI... chanterelles, peas, hazelnuts, goat cheese PAN ROASTED HALIBUT... brandade fritter, mussels, baby artichokes, nettle pesto

SMÓKED CHICKEN BREAST... spring garlic skordalia, green olives, preserved lemon, pancetta wrapped radicchio ROASTED LEG OF LAMB... minted ricotta ravioli, artichoke cream, favas, nuts

**STEAK, OYSTER AND EGGS...** seared beef tenderloin, crispy oyster, lumpfish roe, remoulade, sunchoke puree

## THIRD

LIMONCELLO BABA... lemon, pineapple, raspberries, vanilla ice cream RHUBARB FRANGIPANE TART... strawberry-ginger sauce, almonds, pistachio ice cream FRESH MIXED BERRIES... ladyfinger biscuit, mascarpone cream, Moscato d'Asti CHOCOLATE-HAZELNUT CHEESECAKE... cherries, farro crumb crust, honey ice cream