



TO START

Pumpkin Spice French Toast - 18

Stuffed French Toast with Pumpkin Mascarpone, Citrus Berry Compote

Chef Tiffany's Fruit Pizza - 15

Sugar cookie, sweetened Ricotta, Fresh Fruit & Berries, Toasted Almond

Fried Bomboloni - 14

Donuts filled with Sweet Cream, Seasonal Dipping Sauces

The Amalfi Breakfast Platter - 28

Tuna Confit, Fennel, Mortadella, Prosciutto, Fresh Fruit, Ricotta and Aperol Marmalade, Seasonal Pickles, Grilled Focaccia, Marinated Olives, Cheese

EGGS

Chopped Steak and Cheese Omelette 19
Cedar Ridge Free Range Eggs, Caramelized Onion, Toasted Sweet Peppers, Mozzarella, Aged Cheddar

Breakfast Focaccia 18
Italian Sausage, Pancetta, Cacio e Pepe Sauce, Scrambled Egg, Parmigiano Reggiano

Avocado Toast 17
Crispy Fried Egg, Dukkah, Lemon, Arugula, Goat Cheese

Smoked Salmon Toast 18
Cucumber, Red Onion, Caviar, Dill, Grilled Brioche, Lemon

The Radici Classic 18
Eggs, Bacon, Chicken Sausage, Crispy Potatoes, Focaccia

Rosewood Wagyu Skirt Steak 25
Sunny Side Up Egg, Griddled Focaccia, Berry Compote

Crispy Chicken Cutlet 20
Italian Sausage Gravy, Fried Egg

PASTA

Bolognese 24
Mafaldini pasta, 6 hour braised Beef, Veal and Pork

Carbonara 25
Pork Belly, Spaghetti Pasta, Pecorino Romano, Poached Egg

Sunday Gravy 26
Meatballs, Pork, Sausage, Pomodoro, Parmigiano Reggiano

SALADS

Caesar Salad 15
Focaccia Croutons, Parmigiano Reggiano, Garlic, Lemon

Winter Chopped Salad 17
Roasted Butternut Squash, Apple, Almonds, Parmigiano Reggiano, Mint, Chicory, White Balsamic

SANDWICHES

Breakfast Sandwich 17
Chicken Sausage, Avocado, Fried Egg, Mozzarella, Basil Pesto Aioli

Smashed Burger 18
Wagyu Beef, Cheddar, Smoked Onions, Pickles, Garlic Aioli

The Italiano 18
Mortadella, Prosciutto, Salami, Mozzarella, Pickled Peppers, Lettuce

Eggplant Parmigiano 17
Roasted Garlic Bread, Fried Eggplant, Pomodoro, Mozzarella, Basil

SIDES

Chicken Sausage 8

Yukon Gold Breakfast Potatoes 7

Candied Bacon 9

Fresh Fruit 8

Sliced Avocado 8
Basil, Lemon, Sea Salt

Please understand that we add a 20% service charge for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition

* Please also understand that we add a 3.5% service charge for credit card use. We recognize that we have the flexibility to capture these fees within our menu pricing, yet we have opted to include this merchant service charge fee for transparency and fairness to our guests that opt to pay with cash.



CIAO

Thank you for joining us for brunch. We're bringing a taste of Italy to your weekend with fresh ingredients straight from Italy and some local favorites. Here's a small "taste" of the ingredients that we sourced for your dishes today:

Our olive oils are, of course Italian! One of our most used EVOO's is the 1923 Qualita' Superiore, Bolgheri, Tuscany, which is an unfiltered olive oil from the highest hand selected Italian olives, first cold pressed in Italy, packed in Italy and then to our kitchen!

Our tomatoes are, of course, the San Marzano Tomato of Argo Sarnese-Nocerino (DOP), Campania, Italy (southern Italy). Grown between the lush Salerno and Naples region known as the Agro Sarnese-Nocerino of Italy, San Marzano Tomato of Argo is considered the pinnacle of tomatoes.

The depth and quality of our ingredients does not stop at the oils or tomatoes. It touches all aspects of our dishes, from the olives and cheeses to the meats. Whether it is the Parmigiano Reggiano, aged 18 Months, or the Prosciutto di San Daniele and Culatello di Zibello (DOP), we hope you taste the quality and love in every one of our dishes!

BUON APPETITO!

Juices + Coffees

Orange Juice - 4

Coffee - 4

Cappuccino - 8

Apple Juice - 4

Espresso - 4

Latte - 6

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