

# Copper Kettle's Easter Celebration

## FOR THE TABLE Sharable Seasonally Inspired Comforts

### 24 Month Aged Prosciutto di Parma

*Fig & Cherry Mostarda, Homemade Focaccia*

### Lamb Flat

*Slow Cooked Lamb, Peas, Mozzarella, Vin Cotto*

### The Brunchy Flat

*Eggs, Apple Smoked Bacon, Scallions, Gruyere*

## STARTERS

### Beluga Lentil & Sausage Soup

*with Garlic Rubbed Focaccia*

### Copper Toast

*Homemade Bread, Roasted Tomato, Poached Egg*

### Blood Orange & Baby Kale Salad

*Roasted Fennel, Shaved Sunchokes, Blood Orange Vinaigrette, Goat Cheese*

### Baby Clams

*Garlic, Saffron, White Wine-Butter Broth, Homemade Focaccia*

### Spring Quiche

*Ramps, Peas, Gruyere, Tomato*

### Panzanella Salad

*Homemade Focaccia, Jerusalem Artichokes, Asparagus, Radicchio, Arugula, Blistered Tomato Vinaigrette, Gorgonzola*

## PASTA

### Orecchiette

*Slow Cooked Lamb, Peas, Parmigiano*

### Gemelli (Twisted Pasta Noodle)

*Baby Clams, Slow Roasted Grape Tomatoes, Saffron, Sweet Garlic*

### Risotto

*Slow Cooked Lamb, Asparagus, Parmigiano*

## MAINS

### Spring Frittata

*Asparagus, Peas, Mushrooms, Parmigiano, Home Fries*

### Duck Confit

*Spring Spatzle, Asparagus, Lingonberry-Natural Sauce*

### Kettle Short Rib

*Soft Polenta, Seasonal Veggies*

### Scarpariello

*Roasted Breast & Thigh of Chicken, Homemade Fennel Sausage, Pickled Cherry Peppers, Fingerling Potatoes*

### Copper Benny

*Slow Cooked Short Ribs, Potato Pancake, 2 Poached Eggs, Hollandaise, Roasted Asparagus*

### Rack of Lamb

*Roasted Fingerling Potatoes, Asparagus, Natural Sauce*

### Cioppino

*Italian Style Fish Stew with Local Fish, Scallops, Shrimp, Baby Clams, Tomato-Fennel Brodetto*