

# RIMEDIO

## BRUNCH

BENEDICTS		
	Maple Syrup Braised Lancaster Pork Belly, herbed hollandaise, grilled asparagus	11
All Benedicts are served on an English Muffin, topped with poached egg and served with a side of herbed new potato hash.	House Smoked Trout, grilled asparagus, wild mushroom hollandaise sauce	10
	Sautéed Spinach and Radicchio, basil hollandaise sauce	8

CREPES	
All Crepes served with a side of herbed new potato hash	
Nutella, fresh strawberries, mascarpone, warm vanilla bean anglaise, mint coulis	8
Egg whites, sautéed spinach, pecorino cheese, turkey bacon, wild mushroom sauce	10
Bacon, local egg, dutch cheese, pancetta gravy, asparagus	11

SIDES	
Pork belly	4
Bacon	4
Herbed new potato hash	2
Egg	2
Greek yogurt, berries, honey	6

GRAINS	
Soft mascarpone polenta with pecan, golden raisins and maple syrup	6
Organic oatmeal, seasonal fruit and lightly spiced	6
Stuffed Italian bread french toast, whipped molasses cream cheese filling, black currant maple syrup, honey walnut compound butter, side of herbed new potato hash	10

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## DINNER

ANTIPASTO	
Creamy Red and Gold Beet Soup, whipped goat ricotta cheese, pickled red onion	9
White Wine Poached Radishes, red onion, rocket greens, ricotta salada cheese, meyer lemon vinaigrette	8
Pan Seared Porcini Dusted Diver Scallops over garlic fava beans, bacon foam, olive oil powder	10
Smoked Maldone Sea Salt 3 Day Cured Grass Fed Organic Beef Carpaccio, wild mushroom confit, red wine vinaigrette	15

RISOTTO	
Risotto Zafferano w/ butter poached langoustines	18
Risotto La Tur w/ black truffle oil and rocket greens	15

HOUSE-MADE PASTA	
Chestnut Pappardelle, duck confit ragu, fresh shaved pecorino	20
Linguine, house-cured pork belly, scallops, wild mushroom, butter pan sauce	17
Lasagna, house-made garlic pork sausage, sautéed prawns, broccoli rabe, oregano white wine pan sauce	17

ENTRÉE		
Pan Roasted Pancetta wrapped Pocono Rainbow Trout	braised escarole and fingerling potatoes salad, apple cider vinegar and caper burre blanc	24
Braised Lamb Shank	goat cheese potato gratin, butter braised mustard greens, black current and lamb demi reduction	27
Pan Roasted Organic Free Range Chicken Breast	bacon lentil puree, chanterelle mushroom custard, roasted brussel sprouts, buttery chicken broth reduction	25
Sourdough Pretzel Encrusted Grilled Hanger Steak	horseradish roasted new potatoes, grilled radicchio, barbara demi reduction, black truffle oil	29

DESSERT	Chocolate coated profiteroles, Italian custard, café anglaise	8
	Vanilla bean panna cotta, blood orange syrup, raspberry gelee, candied orange wheel	8
	3 artesian Italian cheeses, organic pine honey, micro arugula, apricot mustardo, sliced pears, aged balsamic reduction	15
	Flourless Chocolate cake, anise brandy chocolate ganache, honey whipped cream, espresso bean streusel	7