



PER COMINCIARE

CORNETTO AL PISTACCHIO/CIOCCOLATO ~ 5
Warm Croissant Filled with Cream of Pistachio or Chocolate

MACEDONIA DI FRUTTA CON MERINGHE ~ 6
Fresh Fruit Salad with Crumbled Merengue

YOGURT ALLA GRECA ~ 5
Plain Yogurt with Walnuts, Almonds, Raisings and Honey

INSALATE

POMODORI E BURRATA ~ 14
Seasonal Tomatoes, Burrata and Fresh Basil

INSALATA DI CESARE ~ 11
Kale Caesar Salad
-Add Chicken \$5

SPAGHETTI DI ZUCCHINE ~ 12
Zucchini Noodles, Pine Nuts, Mint and Pecorino
(Served warm)

FORMAGGI

TALEGGIO ~ 7
Pasteurized Cow's Milk
PARMIGIANO REGGIANO ~ 9
Unpasteurized Cow's Milk
PECORINO CROTONESE ~ 7
Pasteurized Sheep's Milk
GORGONZOLA DOLCE ~ 8
Pasteurized Cow's Milk
RICOTTA DI PECORA ~ 9
Pasteurized Sheep's Milk

- MEAT & CHEESE PLATE ~28 -

[Chef's Choice] Mortadella, Prosciutto & Gorgonzola, Parmigiano

AFFETTATI

MORTADELLA ~ 7
Heat Cured Pork Salami
PROSCIUTTO CRUDO ~ 9
Cured Italian Ham
BRESAOLA ~ 9
Italian Beef Prosciutto
PROSCIUTTO COTTO ~ 8
Slow-Roasted Ham
CACCIATORINO ~ 8
Air Dried Pork Sausage

BRUNCH MENU

FRITTATA CARCIOFI E "NDUJA" ~ 12
Frittata with Artichokes, Mozzarella and Spicy Sausage
Egg Whites \$2

UOVA IN CAMICIA CON SALSA BERNESE ~ 15/19
Poached Eggs and Bearnaise Sauce (Benedict Style) on Toast
with **Ham** or **Smoked Salmon**

WAFFLES CON FRUTTI DI BOSCO O BACON ~ 12
Soft Baked Waffles with Mixed Berries or Crispy Bacon

RAVIOLONE OCCHIO DI BUE ~ 16
Large Single Ravioli with Ricotta & Egg Yolk with Bacon in
Butter & Sage Sauce

LASAGNA D'ANATRA ~ 15
Duck Ragu Lasagna

TAGLIATA CON UOVA STRAPAZZATE ~ 24
Steak and Eggs

SVIZZERINA DI MANZO ~ 14
Northern Italian Chopped Beef Burger with Lettuce,
Tomatoes, Pickles served with Fingerling Potatoes
Add Fontina Cheese \$2

BOTTOMLESS BRUNCH \$34

WAFFLES CON FRUTTI TI BOSCO OR BACON
FOCACCIA "GIARDINO"
FRITTATA CARCIOFI E "NDUJA"
SVIZZERINA DI MANZO
LASAGNA D'ANATRA

All Brunch Events are 90 Minutes

12PM - 4PM

I PANINI

TOAST FARCITO ~ 12
Toasted "Pamcarre" with Ham, Taleggio and Tartare Sauce
(warm)

TRENTINO ~ 14
Speck, Asiago and Mushrooms on Rosetta Bread (warm)

FOCACCIA "GIARDINO" ~ 12
Prosciutto Crudo, Pomodoro, Buffalo Mozzarella and
Arugula (cold)

AVOCADO E UOVO IN CAMICIA ~ 10
Avocado Open Face Sandwich with Poached Egg on
Multigrain Roll (cold)
Add Bacon \$4
Add Smoked Salmon \$7

BRUNCH COCKTAILS \$9

1 L PITCHERS ~ \$25

Mimosa - Bellini
Bloody Mary - Screwdriver
Greyhound - Pear Bellini

\$25 BOTTLE OF SPARKLING / \$9 GLASS

1L PITCHER SANGRIA \$24/\$8

DOLCE ~ 10

TIRAMISU **PANNACOTTA**
TORTINO AL CIOCCOLATO

MOSCATO DI ASTI 10/35
ESPRESSO 3 | CAPPUCCINO 5
REGULAR COFFEE 3



FRIZZANTE DA BICCHIERE

PROSECCO EXTRA DRY AI GALLI DOC NV – VENETO	9/42
LAMBRUSCO L'ONESTA DOC – EMILIA-ROMAGNA	12/52
BUNAMICO "PARTICOLARE" GRAN CUVEE BRUT ROSE NV TOSCANA	10/46

BIANCHI DA BICCHIERE

ROERO ARNIS "GARBLET" MARIANOT '16 DOCG - PIEMONTE	11/39
MOSCATO D'ASTI "SURI" VILLA GIADA '17 DOCG - PIEMONTE	10/35
RIBOLLA GIALLA "SODEVO" ZUANI '16 - FRIULI VENEZIA GULIA	9/32
PINOT GRIGIO AI GALLI '17 DOC - VENETO	8/29
VERNACCIA DI SAN GIMIGNANO MASSINO DALDINI '17 DOCG TUSCANY	12/42
TREBBIANO PODERI DAL NESPOLI IGT '17 - (ON TAP) EMILIA-ROMAGNA	7

COCKTAILS

GIARDINO ~14

Hendricks, Maraschino, Homemade Thyme Syrup, Muddled Cucumber, Lime Juice, Fresh Mint

ROMAGNOLO ~14

Amaro Montenegro, Lemon Juice, Egg White, Rosemary

CYNAR NEGRONI ~14

Gin, Sweet Vermouth, Cynar

ROSEMARY OLD FASHION ~14

Bourbon, Homemade Rosemary Caramel, Angostura Bitters, Lemon Bitters, Burnt Rosemary

ROSSO DI SERA ~14

Grappa, Lemon Juice, Demerara, Red Wine Float

AMALFI C. ~14

FRIZZANTE

FERRARI BRUT DOC (100% CHARDONNAY) TRENTINO, ALTO ADIGE	82
FRANCIACORTA "BARONE PIZZINI" BRUT ANIMANTE DOCG LOMBARDIA	72

BIANCHI

MULLER-THURGAU GARLIDER '16 IGT - ALTO ADIGE	45
PINOT GRIGIO "SODEVO" ZUANI '17 DOC - FRIULI VENEZIA GULIA	42
TOCAI FRULIANO PIERPAOLO PECORARI '16 - FRIULI VENEZIA GULIA	48
VERDICCHIO "TRALIVIO" SARTARELLI '16 DOC - MARCHE	39
PECORINO CIAVOLICH '17 IGT - ABRUZZO	52
FIANO DI AVELLINO ORNETA '17 DOCG - CAMPAGNA	40
ETNA BIANCO "OUTIS" BIANCO '16 DOC - SICILIA	62



VERMENTINO "ARGIOLIS" **COSTA MOLINO** DOC '17 - SARDEGNA **13/47**

ROSSI DA BICCHIERE

NEBBIOLO "TRE PONTI" VILLA GIADA '13 DOC MONFERRATO <i>PIEMONTE</i>	15/55
PINOT NOIR "I'PRANDI" MARCATO '16 IGT - VENETO	10/36
VALPOLLICELLA TEDESCHI '16 DOC - VENETO	13/47
" BRIO " CASTELLO ROMITORIO '16 IGT - TOSCANA	12/42
SANGIOVESE PODERI DAL NESPOLI IGT '15 - (ON TAP) <i>EMILIA-ROMAGNA</i>	8
ROSSO "ROMA" POGGIO LE VOLPI ;17 DOC - LAZIO	16/59
AGLIANICO ORNETA '16 DOC - CAMPAGNA	11/39
MONICA "PERDERA" ARGIOLAS '15 DOC - SARDEGNA	10/35

Gin, St. Germain, Lemon Juice, Muddled Cucumber, Fresh Blackberries, Lavender

BEER

STELLA ARTOIS ~7 5% ABV LEUVEN, BELGIUM Crisp Classic Belgian Lager with Light Hoppy Aroma
MORETTI la ROSSA ~ 8 7.2% ABV VENETO, ITALY German DoppelBock Style, Malty with Spicy Overtones
MENABREA BIONDA LAGER ~ 9 4.8% ABV PIEMONTE, ITALY Light Classic Lager, Balance Bitterness & Floral Nose
BARRIER MONEY IPA ~ 10 7.3 % ABV OCEANSIDE, NY Hazy Dry-Hoped IPA, Citrus Hops, Tropical Fruit notes.
KCBC CHAOS & CONVENIENCE ~ 9 5.3% ABV BROOKLYN, NY Rye Premium Lager with Jasmine Green Tea

ROSSI

BARBERA D'ALBA MAURO VEGLIO '16 DOC - PIEMONTE	47
MONFERRATO ROSSO "BRICCHETTA" LA BOLLINA '14 DOC <i>PIEMONTE</i> (85% Barbera 15% Nebbiolo)	49
BAROLO "GARBLET" MARINOT '14 DOCG - PIEMONTE	82
AMARONE DELLA VALPOLLICELLA FATTORI , DOCG '13 - VENETO	95
CHIANTI CLASSICO PANZANELLO '16 DOCG - TOSCANA	55
CAPANNELLE "SOLARE" IGT '10 - GAIOLE CHIANTI, TOSCANA	92
BRUNELLO DI MONTALCINO, CASTELLO ROMITORIO DOCG '13 <i>TOSCANA</i>	155
BOLGHERI SUPERIORE "RENZO" PEITRA NOVA '15 DOC - TOSCANA	97
IL CARBONAIONE POGGIO SCALETTE '14 IGT - TOSCANA	125
" GRAVELLO " GAGLIOPPO/CABSUAU IGT LIBRANDI '14 - CALABRIA	64
NERO D'AVOLA DON ANTONIO '15 DOC RISERVA - SICILIA	74