



PER COMINCIARE

CORNETTO ALLA NUTELLA ~ 8

Italian Puff Pastry with Chocolate Hazelnut Cream Filling

SFOGLIATELLA ~ 8

Classic Neapolitan Lobster Tail filled with Ricotta and Candid Fruit, served Warm with Chantilly

YOGURT ALLA GRECA ~ 10

Plain Yogurt with Walnuts, Almonds, Raisings and Honey

BOCCONCINI

POMODORI E BURRTA ~ 20

Seasonal Tomatoes, Burrata and Fresh Basil

INSALATA DI CESARE ~ 17

Kale Caesar Salad
-Add Chicken \$5

SPAGHETTI DI ZUCCHINE ~ 22

Zucchini Noodles, Pine Nuts, Mint and Pecorino
(Served warm)

POLPETTE AL SUGO ~ 18

Meatballs in Tomato Sauce

POLIPO E PATATE ~ 22

Seared Octopus, Fingerling Potatoes, Oven Dried Plum Tomatoes, Parsley, Scallions, Garlic Vinaigrette

- MEAT & CHEESE PLATE ~ 36 ~

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

BRUNCH MENU

FRITTATA CARCIOFI E "NDUJA" ~ 17

Frittata with Artichokes, Mozzarella and Spicy Sausage
Egg Whites \$2

UOVA IN CAMICIA CON SALSIA BERNESE ~ 18/22

Poached Eggs and Bearnaise Sauce (Benedict Style) on Toast
with Ham or Smoked Salmon

WAFFLES CON FRUTTI DI BOSCO O BACON ~ 16

Soft Baked Waffles with Mixed Berries or Crispy Bacon

RAVIOLONE OCCHIO DI BUE ~ 20

Large Single Ravioli with Ricotta & Egg Yolk with Bacon in
Butter & Sage Sauce

LASAGNA ALL'EMILIANA ~ 22

Beef Ragu Lasagna

TAGLIATA CON UOVA STRAPAZZATE ~ 29

Steak and Eggs

SVIZZERINA DI MANZO ~ 19

Northern Italian Chopped Beef Burger with Lettuce,
Tomatoes, Pickles served with Fingerling Potatoes
Add Fontina Cheese \$2

BOTTOMLESS BRUNCH \$42

WAFFLES CON FRUTTI TI BOSCO OR BACON

PIADINA ROMAGNOLA

FRITTATA CARCIOFI E "NDUJA"

SVIZZERINA DI MANZO

LASAGNA ALL'EMILIANA

All Brunch Events are 90 Minutes

12PM - 4PM

I PANINI

PANINO CON PORCHETTA ~ 19

Ciabatta Bread with Slow Roasted Suckling Pig and Onion Marmalade

TRENTINO ~ 16

Speck, Asiago and Mushrooms on Rosetta Bread (warm)

PIADINA ROMAGNOLA ~ 22

Italian Flatbread on the Griddle with Prosciutto, Tomatoes,
Arugula and Straciatella Cheese

AVOCADO E UOVO IN CAMICIA ~ 16

Avocado Open Face Sandwich with Poached Egg on
Multigrain Roll (cold)
Add Bacon \$4
Add Smoked Salmon \$7

BRUNCH COCKTAILS \$12

1 L PITCHERS ~ \$32

Mimosa - Bellini
Bloody Mary - Screwdriver
Greyhound - Pear Bellini

\$32 BOTTLE OF SPARKLING / \$10 GLASS

1L pitcher Sangria \$30/\$12

DOLCE ~ 14

TIRAMISU

PANNACOTTA

TORTINO AL CIOCCOLATO

MOSCATO DI ASTI 11/42

ESPRESSO 3 | CAPPUCCINO 5

REGULAR COFFEE 3