



BRUNCH PREFIX \$29PP

»» APPS ««

ANTIPASTO ITALIANO FOR TWO – Selection of cured meats, Prosciutto di Parma, Capicollo, Mortadella, chunk of Parmigiano, olives

CROSTINI TRUFFLE RICOTTA – Whipped ricotta, truffle honey, crostini

INSALATA MISTA – Mix greens, cherry tomato, cucumber, fresh fennel, red onion, house vinaigrette

STEAL CUT OATS – Warm Oats, Walnuts, Milk and Seasonal Berries

LEGUME SOUP – A thick soup of a hearty mixture of 7 different types of legumes with spelt and barley

ITALIANO – Traditional meatballs in a blend of meats, pecorino romano, tomato sauce, topped with fresh ricotta & basil

BURRATA – Fresh mozzarella with a creamy center, sweet grape tomatoes oregano salad, truffle oil

»» MAIN ««

VINUM FRITTATA – Organic Eggs, Zucchini, caramelized onions, Parmigiano, fresh Thyme, Fontina cheese.

SAUSAGE FRITTATA – Organic Eggs, crumbled sausage, roasted peppers, pecorino cheese

VEGAN PANCAKES – Topped with toasted Almonds, fresh seasonal Berries, Organic Maple Syrup

POACHED EGG AVOCADO TOAST DUO – Multigrain Bread 1) BRUSCHETTA: tomato, garlic, basil & balsamic glaze. 2 MUSHROOM: Dijon mustard, sautéed wild mushrooms & onions, garlic fresh thyme

THE CLASSIC PANINI – Prosciutto fresh mozzarella, Fresh basil, Roasted Peppers. Served with rosemary roasted potatoes

THE CAPRESE PANINI – Fresh Mozzarella, Roasted tomatoes, Basil pesto. Served with rosemary roasted potatoes

MOM'S EGGPLANT PARM – Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese

CHICKEN PAILLARD – Chicken breast pounded thinly with fresh herbs, pan seared topped with a mix green salad with cucumbers, cherry tomatoes, red onion, shaved Parmigiano, lemon vinaigrette

SPAGHETTI BACON, EGG AND CHEESE (CARBONARA) – Creamy egg, guanciale (pork jowls) sauce tossed with pecorino Romano and parmesan cheese.

+ surcharge \$7

STEAK & EGG – NY Strip, Over easy eggs, Mix Greens & Rosemary roasted potatoes

+ surcharge \$7

ALASKAN WILD CAUGHT SALMON – Pan Seared wild caught salmon over a fresh chopped bruschetta (tomatoes, basil, olives, capers, celery, red onion) and arugula salad, lemon oil

+ surcharge \$10

»» ADD ON SIDES ««

BROCCOLI RABE

– Sautéed garlic, oil & red pepper flakes \$12 –

ROASTED POTATOES

– Small fingerling and pearl potatoes, fresh herbs \$8 –

SWISS CHARD

– Garlic & EVOO \$8 –

HARICOT VERTS

– French string beans, garlic & oil \$8 –

All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment

