- BRUNCH -

Yogurt 8
organic yogurt, mixed berries, homemade granola

Crostone Nutella 11
toasted pieces of Tuscan bread with nutella and caramelized banana

French Toast 15
brioche, mascarpone Chantilly cream, roasted hazelnuts, strawberries, chocolate sauce

Pancake 15
mixed berries, banana, maple syrup

Salmone Affumicato 16
pretzel croissant, Norwegian Smoked Salmon, red onions, cherry tomatoes, capers and creme cheese and chives

- UOVA -

All our eggs are organic

Omelette Vegetariana* 15
zucchini, goat cheese, baby kale with roasted potatoes and market fresh greens

Omelette* 15
bacon, Parmigiano Reggiano, roasted potatoes and market fresh greens

Crostone con Avocado* 15
chopped avocado and poached eggs on sunflower seed toast topped with pickled red onions served with roasted potatoes and mixed greens

Uova al Forno* 16
two eggs baked over sweet Italian sausage, porcini mushrooms, buffalo mozzarella, truffle oil, and tomato sauce served with grilled sunflower bread

Uova in Camicia* 16
poached eggs, with sauteed spinach, Hollandaise sauce on a homemade roll
choice of:
- Ham
- Norwegian Smoked Salmon

Polenta Carbonara* 16
two poached eggs, polenta, bacon, Parmigiano Reggiano

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please advise us of any food allergies.

- PANINI -

All our sandwiches are made with your choice of our freshly baked dynamite or twelve grain baguette served with a side of mixed greens and roasted potatoes

Vegetariano 14
grilled seasonal vegetables with Crescenza or mozzarella cheese

Classico 15
18 month-aged San Daniele prosciutto, buffalo mozzarella, fresh tomato purée and basil

Pollo 14
slow roasted sliced chicken breast, lettuce, tomato

- SIDES -

Frutti di Bosco 5
fresh mixed berries

Organic Yogurt 5

Applewood Smoked Bacon 5

Pretzel Croissant 4

- JUICES -

Freshly squeezed orange 5

Freshly squeezed grapefruit 5

- COCKTAILS -

Mimosa 13
prosecco with freshly squeezed orange juice

Bloody Mary 12

Bellini 13
prosecco with peach purée

Aperol Spritz 13
aperol, prosecco, club soda

Garibaldi 12
campari, freshly squeezed orange juice

Tizi 15
vodka, lime juice, cranberry, St. Germain

- WINE BY THE GLASS

Please ask for the wine of the day

Le Bollicine

Prosecco, Sant Ambroeus DOC 12

Franciacorta Brut Rosé, Montenisa 18

Franciacorta Cuvée, Ca' del Bosco 18

Vini Bianchi

Gavi Le Marne, Michele Chiarlo - 2015 10

Pinot Bianco, Kettmeir - 2015 12

Friulano - Nec-Octium 2014 12

Vermentino, Fattoria Sardi - 2015 14

Felice Chardonnay, Fattoria Sardi 2015 14

Bianco Terre di Chieti, collefrisio - 2011 16

Sauvignon Asimenia, Podere Sassaie - 2015 16

Pinot Grigio, Valle Dei Laghi - 2015 15

Vini Rosé

Felice Rosato, Fattoria Sardi - 2015 14
sangiovese

Vini Rossi

Nero D'Avola, Morgante - 2014 10

Montepulciano D'Abruzzo Tre Saggi, Talamonti - 2014 12

Felice Sangiovese, Fattoria Sardi 2014 14

Barbera D'Asti, Braida - 2014 14

Pinot Nero, Serafini & Vidoto - 2015 16

Sebastiano, Fattoria Sardi - 2014 16

Faro San Placido, Cuppari - 2011 18

Brunello di Montalcino DOCG, Fanti - 2011 24

- BEER -

bottled

Forst 8

Forst Sixtus Doppelbock 8

Allagash White 9

Session Lager Premium 8

IPA Founders Centennial 8

Abita Light 8

BRUNCH MENU