

## - BRUNCH -

<b>Yogurt</b>	8
organic yogurt, mixed berries, homemade granola	
<b>Crostone Nutella</b>	11
toasted pieces of Tuscan bread, nutella, caramelized banana	
<b>French Toast</b>	15
brioche, mascarpone Chantilly cream, roasted hazelnuts, strawberries, chocolate sauce	
<b>Pancake</b>	15
mixed berries, banana, maple syrup	
<b>Salmone Affumicato</b>	16
pretzel croissant, Norwegian Smoked Salmon, red onions, cherry tomatoes, capers, creme cheese, chives	

## - UOVA -

*All our eggs are organic*

<b>Omelette Vegetariana*</b>	15
zucchini, goat cheese, baby kale, roasted potatoes, market fresh greens	
<b>Omelette*</b>	15
bacon, Parmigiano Reggiano, roasted potatoes, market fresh greens	
<b>Crostone con Avocado*</b>	15
chopped avocado, poached eggs, sunflower seed toast, pickled red onions, roasted potatoes, mixed greens	
<b>Uova al Forno*</b>	16
two eggs baked, sweet Italian sausage, porcini mushrooms, buffalo mozzarella, truffle oil, tomato sauce, grilled sunflower bread	
<b>Uova in Camicia*</b>	16
poached eggs, sauteed spinach, Hollandaise sauce on a homemade roll choice of: - Ham - Norwegian Smoked Salmon	
<b>Polenta Carbonara*</b>	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

<b>Vegetariano</b>	14
grilled seasonal vegetables with Crescenza or mozzarella cheese	
<b>Classico</b>	15
18 month-aged San Daniele prosciutto, buffalo mozzarella, fresh tomato purée, basil	
<b>Pollo</b>	14
grilled chicken, avocado, tomatoes, red onion	

## - SIDES -

<b>Frutti di Bosco</b>	5
fresh mixed berries	
<b>Organic Yogurt</b>	5
<b>Applewood Smoked Bacon</b>	5
<b>Pretzel Croissant</b>	4

## - JUICES -

<b>Freshly squeezed orange</b>	5
<b>Freshly squeezed grapefruit</b>	5

## - COCKTAILS -

<b>Mimosa</b>	13
<i>prosecco with freshly squeezed orange juice</i>	
<b>Bloody Mary</b>	12
<b>Bellini</b>	13
<i>prosecco with peach purée</i>	
<b>Aperol Spritz</b>	13
<i>aperol, prosecco, club soda</i>	
<b>Garibaldi</b>	12
<i>campari, freshly squeezed orange juice</i>	
<b>Tizi</b>	15
<i>vodka, lime juice, cranberry, St. Germain</i>	

## - 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 Asimena, 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 & Vidotto - 2015	16
🍃 Sebastiano, Fattoria Sardi - 2014	16
Faro San Placido, Cuppari - 2011	18
Brunello di Montalcino DOCG, Castiglione del Bosco - 2011	26

## - BEER -

*bottled*

Forst	8
Forst Sixtus Doppelbock	8
Allagash White	9
Session Lager Premium	8
IPA Founders Centennial	8
Abita Light	8



## BRUNCH MENU