

# FRITTATE

*italian-style omelettes*

**RUSTICA** ..... 9  
 ITALIAN BACON, MUSHROOMS, ARTICHOKE, SMOKED MOZZARELLA

**ORTOLANA** ..... 9  
 EGGPLANT, ZUCCHINI, PEPPERS, BROCCOLI, FRESH TOMATO

**BIANCA** ..... 9.5  
 EGG WHITES, WILD MUSHROOMS, SPINACH

**CONTADINA** ..... 9  
 POTATOES, SAUSAGE, RED ONIONS, ASIAGO CHEESE

## FRIED EGGS

**3 EGGS IN A BAKING DISH** ..... 7  
 ...WITH ITALIAN BACON ..... 8  
 ...WITH MUSHROOMS AND HAM ..... 9

## SCRAMBLED EGGS

**THREE SCRAMBLED EGGS** ..... 7  
 ...WITH SAUSAGE ..... 8  
 ...WITH HAM ..... 8

## SWEET TOOTH

*brunch specialties*

**APPLE AND CINNAMON PANCAKE** ..... 8  
**STRAWBERRY AND MASCARPONE PANCAKE** ..... 9  
**FRENCH TOAST** ..... 9  
 MADE WITH ITALIAN SWEET BREAD  
**CREAM PUFF FRITTERS** ..... 7  
 WITH APPLES AND RAISINS  
**HOT FOCACCIA** ..... 7  
 FILLED WITH NUTELLA CREAM  
**SWEET RICE ARANCINI** ..... 5.5  
 WITH CONCORD GRAPE SAUCE & CHOPPED PISATACCHIO NUTS  
**CHOCOLATE CREPES FILLED WITH NUTELLA** ..... 7.5  
 SERVED WITH WHIPPED CREAM & CHOCOLATE SAUCE

## BRUNCH SPECIAL

Enjoy any Breakfast Dish, Side Dish and a Brunch Cocktail or Glass of House Wine for \$17.5

No Substitutions Please

**FRUIT PLATE** PINEAPPLE, KIWI, ORANGE, STRAWBERRY, & BLUEBERRY ..... 8.5  
**APPLE-CINNAMON POUND CAKE** WITH WHIPPED CREAM AND CARAMEL SAUCE ..... 4.5  
**RAISIN AND SOFT DRY FIG PLUM CAKE** ..... 4.5

## SIDES

**PANCETTA \$4 • SAUSAGE \$4 • POTATOES \$3 • SPINACH \$3 • OLIVES \$4 • POLENTA \$3 • ZUCCHINI RAGOUT \$3**

## BRUNCH COCKTAILS

**APEROL SPRITZ \$9**  
 aperol, prosecco, splash of club soda, orange garnish

**MIMOSA \$10**  
 prosecco, fresh orange juice

**ARGENTO \$11.5**  
 silver tequila, fresh grapefruit juice, fresh lime juice, cranberry juice, simple syrup

**ADULT LEMONADE \$10**  
 vodka, fresh lemon juice, simple syrup, soda water, fresh mint  
 — virgin option available for \$4 —

**THE ROCKY SAINT \$9.5**  
 st. germaine, prosecco, fresh lemon juice

**COCKTAIL 77 \$10.5**  
 gin, sweet vermouth, aperol

**MARY'S VENDETTA \$9**  
 vodka, tomato juice, worcestershire sauce, tabasco sauce, horseradish

**FRAGOSA \$11.5**  
 Prosecco, Fragoli? wild strawberry liqueur

**FRESHLY SQUEEZED JUICE** ORANGE OR GRAPEFRUIT ..... \$4.50  
**HARNEY & SON LOOSE TEA** ..... \$4.50  
 ENGLISH BREAKFAST, EARL GREY, DECAF ORANGE PEKOE, MIDSUMMER PEACH, CRANBERRY AUTUMN, GREEN TEA, CHAMOMILE

## COFFEE

**AMERICAN REGULAR OR DECAF \$2.75 • ESPRESSO \$3.5 • DOUBLE ESPRESSO \$5**  
**CAPPUCCINO \$5 • MACCHIATO \$4 • CAFÉ LATTE \$5**

## BRUSCHETTE

\$6.50

### TRADITIONAL BRUSCHETTA

CAPRINO (GOAT CHEESE)  
& BLACK PEPPER

WILD MUSHROOMS, ARUGOLA  
& PARMIGIANO CHEESE

SUNDRIED TOMATO PUREE,  
PESTO & PINE NUTS

SHEEP'S RICOTTA CHEESE  
& BLACK TRUFFLE HONEY

## SALADS

### INSALATA MISTA ..... 7.5

MESCLUN, TOMATOES, CARROTS,  
FENNEL, & BALSAMIC DRESSING.

### INSALATA CAPRESE..... 13

BUFFALO MOZZARELLA,  
VINE TOMATOES & FRESH BASIL

### INSALATA DI PERE E GORGONZOLA..... 10

FRISÉE, POACHED PEAR,  
GORGONZOLA CHEESE, WALNUTS  
& FIG SYRUP.

### INSALATA MIMOSA ..... 10

BABY SPINACH, ASPARAGUS, HARD  
BOILED EGGS, CRISPY PANCETTA  
BACON AND SHAVED PARMIGIANO  
CHEESE

### INSALATA DI BARBABIETOLE... 9

RED BEETS, GOAT CHEESE & FAVA  
BEAN SALAD SERVED ON A BED OF  
MACHE WITH BALSAMIC DRESSING.

### INSALATA GOLOSA ..... 14.5

GRILLED VEGETABLES, MESCLUN,  
MOZZARELLA, PLUM TOMATOES  
TOPPED WITH GRILLED CHICKEN.

## PANINI DI FOCACCIA

*focaccia sandwiches*

MORTADELLA, TOMATO, CACIOCAVALLO CHEESE..... 8.5

GRILLED VEGETABLES, MOZZARELLA AND BASIL..... 8.5

PROSCIUTTO, ARUGOLA AND MONTASIO CHEESE..... 9.5

PARMA HAM, SOFT PECORINO AND ARTICHOKE..... 8.5

## APPETIZERS

POLENTA TARTUFATA ..... 9

FRESH POLENTA FILLED WITH ROBIOLA CHEESE IN A BLACK  
TRUFFLE SAUCE.

BURRATA BARESE ..... 13

CREAMY MOZZARELLA WITH YELLOW BEEF TOMATOES,  
FAVA BEANS & BALSAMIC GLAZE.

SPIEDINO DI GAMBERETTI..... 11

GRILLED SHRIMP SKEWER OVER A PLUM TOMATO, AVOCADO  
AND PALMITO SALAD.

CALAMARI GRIGLIATI..... 12

SLIGHTLY BREADED GRILLED CALAMARI SERVED WITH  
BABY ARUGOLA, FRISÉE & CONFETTI TOMATOES.

POLPETTINE DI VITELLO ..... 9

MINI VEAL MEATBALLS COOKED IN A SAVORY TOMATO SAUCE,  
WITH GRILLED CIABATTA BREAD.

CROSTINO DI POLENTA ..... 9

POLENTA BAKED WITH WILD MUSHROOMS AND FONTINA CHEESE.

ZUPPA DEL GIORNO..... 7

OUR SOUP OF THE DAY

ANTIPASTO VEGETARIANO ..... 17.5

*(minimum 2 people)*

GRILLED, MARINATED AND PICKLED VEGETABLES, WITH BUFFALO  
MOZZARELLA & SUNDRIED TOMATOES, SPRINKLED WITH  
BASIL OIL & BALSAMIC GLAZE.

ANTIPASTO MISTO..... 21

*(minimum 2 people)*

CURED MEAT PLATTER WITH PROSCIUTTO DI SAN DANIELE, SPECK,  
COPPA, MORTADELLA & SOPRESSATA. GARNISHED WITH CERIGNOLA  
OLIVES, PARMIGIANO CHEESE, ARTICHOKE, CIPOLLINI ONIONS,  
AND SWEET CHERRY PEPPERS.

## ENTRÉES

FETTUCINE ALLA LIRA..... 17

FETTUCINE WITH JULIENNE ZUCCHINI, RED  
ONIONS, GRAPE TOMATOES AND BUTTERNUT  
SQUASH, SAUTEED IN EXTRA VIRGIN OLIVE OIL.

GNOCCHI DI RICOTTA ..... 18

HOME MADE RICOTTA GNOCCHI IN A CREAMY BLACK  
TRUFFLE AND CHIVE SAUCE.

FUSILLI CON MELANZANE E MOZZARELLA.... 14

PASTA SPIRALS WITH TOMATO SAUCE,  
EGGPLANT AND MOZZARELLA.

CAVATELLI AL PESTO ..... 18

HOME MADE PASTA SHELLS IN A CREAMY PESTO  
SAUCE WITH SHAVED RICOTTA.

PENNE AL POMODORO E BASILICO..... 15

PENNE WITH FRESH TOMATO AND BASIL.

MELANZANE ALLA PARMIGIANA..... 17

EGGPLANT LASAGNA BAKED WITH TOMATO  
SAUCE, BASIL & PARMIGIANO CHEESE.

SALMONE ALLA MOSTARDA..... 22

FILLET OF SALMON IN DIJON MUSTARD  
SAUCE WITH GRILLED ENDIVES AND ASPARAGUS.

SOGLIOLA ALLE ERBE..... 22

HERB CRUSTED FILLET OF LEMON SOLE WITH  
TOMATO VINAIGRETTE AND BASIL OIL, SERVED  
ON A ZUCCHINI RAGOUT.

GAMBERONI GRIGLIATI ..... 22

GRILLED JUMBO SHRIMP WITH PEPPERONATA  
AND PESTO SAUCE.

POLLO ALLA PARTENOPEA ..... 18

BREAST OF CHICKEN FILLED WITH SMOKED  
MOZZARELLA IN PLUM TOMATO & ARTICHOKE SAUCE.

VITELLO GRATINATO CON MELANZANE... 22

VEAL TOPPED WITH ITALIAN EGGPLANT  
AND SOFT PECORINO CHEESE.

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