

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.

SIDES

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