

BRUNCH MENÙ



FRITTATA BOSCAIOLA:

MUSHROOMS, PARMESAN CHEESE, ROSEMARY, MIX GREENS, ROASTED POTATOES **\$16**

FRITTATA MARCHIGIANA:

ZUCCHINI, PESTO BASIL, SMOKED PANCETTA, MIX GREENS, ROASTED POTATOES **\$16**

FRITTATA CIOCIARA:

SMASHED POTATOES, CARAMELIZED ONIONS, MOZZARELLA, MIX GREENS, ROASTED POTATOES **\$16**

FRITTATA CALABRESE:

SPICY SOPPRESSATA SALAMI, FONTINA CHEESE, SHALLOTS, MIX GREENS, ROASTED POTATOES **\$16**

CROSTATA ROMANA CARBONARA:

SAVORY TART, PANCETTA, ONIONS, EGGS, PARMIGIANO, CACIOTTA CHEESE WITH MIX GREENS AND ROASTED POTATOES **\$17**

UOVA AL POMODORO:

SOFT BOILED EGGS, TOMATO SAUCE, SCAMORZA CHEESE, PARMESAN CHEESE, PESTO BASIL **\$16**

AVOCADO TOAST:

ROASTED MULTIGRAIN BREAD WITH AVOCADO, EGGS AND SMOKED SALMON **\$18**

ITALIAN CRÒC MONSIEUR:

BAKED BREAD WITH COTTO HAM, MOZZARELLA, BESCIAMELLA SAUCE, MIX GREEN **\$17**

CIAMBELLONE PANCAKE:

ORANGE LEMON ZEST, BROWN BUTTER, NUTELLA, MASCARPONE **\$14**

BANANA BREAD FRENCH TOAST:

SOAKED IN RUM, SERVED WITH CHANTILLY AND SALTED CARAMEL **\$15**

PANINO CON LA PORCHETTA:

PRESSED SOURDOUGH SANDWICH, PORCHETTA, SPICY TRUFFLE AIOLI, ARUGULA, PICKLED ONIONS, MOZZARELLA **\$17**

PIZZA BIANCA SANDWICH:

MORTADELLA, BURRATA CHEESE, OLIVE OIL **\$16**

CHEF'S CAESAR BOWL:

KALE, ROMAINE, SEASONAL VEGETABLES, CHERRY TOMATO, GRANA CHEESE, SCALLION, RAISIN, CAESAR DRESSING **\$16**

PLEASE ALERT US OF ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.