



RESTAURANT WEEK SUNDAY BRUNCH MENU

2 course brunch ... \$25/person
bottomless mimosas \$20/person

FIRST COURSE

CAMPAGNOLA OMELET

Two organic eggs, roasted red peppers, caramelized onions, tomatoes, served with roasted potatoes

SALSICCIA E SPINACI OMELET

Two organic eggs, sausage, spinach, fontina, served with roasted potatoes

STUFATO DI PESCE

Two poached eggs, mussels, shrimp, spinach, tomato garlic broth served with toast

CARCIOFI & POACHED EGGS

Two poached eggs, artichokes, wilted spinach, hollandaise served on potatoes

FUNGHI & POACHED EGGS

Two poached eggs, wild mushrooms, mushroom sauce served over potatoes

STUFFED FRENCH TOAST COMBO

French toast stuffed with nutella & banana, belgian chocolate & marscapone, topped with fresh berries

PANINO CON L'UOVO

Sausage, organic eggs, oven roasted red peppers Panini with tomato sauce or basil pesto, and served with roasted potatoes

PANINO CON PROSCIUTTO E ARUGULA

Prosciutto di parma, arugula, fontina Panini served with roasted potatoes

EGGS ANY STYLE

Two organic eggs prepared the way you like, with choice of fennel sausage or applewood smoked bacon, served with roasted potatoes

APPLE, PEAR AND ALMOND PIZZA

Marscapone cream, apple, pear, slivered almonds, local honey

NUTELLA PIZZA CON FRUTTA

Nutella pizza with strawberries and bananas

NEARLY GLUTEN FREE

Substitute Gluten Free Dough
on any Pizza for \$6

PIZZE & INSALATA

SICILLIANA

Tomato sauce, homemade mozzarella, spicy salami, gaeta olives, organic eggs

UOVA BIANCA

Smoked buffalo mozzarella, prosciutto cotto, organic eggs

VEGETALE

Homemade mozzarella, roasted mushrooms, eggplant, zucchini, organic eggs

CRAB BENEDICT PIZZA + \$5

Fontina, spinach, pancetta, organic eggs, hollandaise

FLORENTINE PIZZA

Fontina, spinach, pancetta, organic eggs, hollandaise

MARGHERITA

Homemade mozzarella, tomato sauce, grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

FUNGHETTO

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

PROSCIUTTO DI PARMA

Homemade mozzarella, tomato sauce, prosciutto di parma, parmigiano reggiano

RUSTICA

Spring mix, artichokes, bresaola, olives, evoo, fresh squeezed lemon

GORGONZOLA

Spinach, apples, pistachios, gorgonzola, evoo, balsamic glaze

INSALATA CON BRESAOLA

Arugula, fennel, bresaola, pecorino romano, evoo, lemon

ROASTED BEETS

Roasted Beets, arugula, orange, goat cheese, evoo

SECOND COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

TORTA AL CIOCCOLATO

Flourless chocolate cake, fresh whipped cream (Gluten Free)

FRUIT BOWL (VEGAN)

Seasonal fruit

GELATO

Chocolate, vanilla, hazelnut, dolce di leche, lemon sorbetto