



# 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

### 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 PROSCUITTO 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

### SICILIANA

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

### PROSCUITTO 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

## SECONDCOURSE

### 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

### YOGURT FRUIT BOWL

Organic yogurt, seasonal fruit, granola