

BALTIMORE WINTER RESTAURANT WEEK JANUARY 24TH - FEBRUARY 2ND

2 COURSE BRUNCH DINE IN OR CARRYOUT | \$25

FIRST

CHOOSE ONE:

MISTICANZA

spring mix, heirloom tomatoes, cucumbers, Gaeta & Castelvetrano olives, shaved Parmigiano Reggiano, aged balsamic vinaigrette

MĘZZE PIZZA COLAZIONE

artisan flatbread, scrambled eggs, wild mushrooms, Gorgonzola and fontina cheese, truffle drizzle

MEZZE PIZZA MONTE CRISTO

artisan flatbread, carved ham and turkey, fontina and cheddar cheese, raspberry jelly drizzle, powdered sugar

SMOKED SALMON BELLAVISTA

norweigan salmon, hardboiled eggs, red onions, capers, heirloom tomatoes, dill cream cheese, garlic crostini

COZZE AL TEGAMINO

oven-roasted fresh Maine mussels, white wine flambée, aged balsamic, herbed breadcrumbs

POLENTA AI FUNGHI

crispy polenta cakes, wild mushrooms, Gorgonzola-truffle cream sauce

SECOND

CHOOSE ONE:

MIGNON BENEDICT

a petite filet mignon, toasted ciabatta bread, poached eggs, hollandaise sauce, home fries

CRABCAKE BENEDICT

a petite crab cake, ciabatta toast, poached eggs, hollandaise sauce, homefries

CHICKEN PARM WAFFLE

fluffy belgium waffle, breaded chicken breast, zesty tomato sauce, mozzarella cheese, organic maple syrup

AVOCADO TOAST 3 WAYS

toasted ciabatta bread, smashed avocado

- smoked salmon, capers, red onions
- heirloom tomatoes, shaved parmesan, balsamic drizzle
- crispy pancetta, poached egg

TIRAMISU TOAST

brioche french toast, tiramisu sauce. fresh strawberries, cocoa powder

BELLA WAFFLE

fluffy belgium waffle, caramelized banana, nutella drizzle

BUONGIORNO FRITTATA

open faced Italian omelette, organic baby spinach, heirloom tomatoes, crispy pancetta, fontina cheese, homefries