



## \$30 Pre Fixed Brunch

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Prosciutto & Melone

Prosciutto wrapped cantalope, saba drizzle

Artichoke Salad

Grilled artichoke hearts, arugula, cherry tomatoes, red onion, shaved parmesan cheese

Zucchini Blossom

Stuffed with mozzarella, breaded and fried. Served with house marinara

Ricotta & Pear Crostini

Diced pear, maple bourbon butter, fresh ricotta

Antipasto Misto

assorted meats, cheeses, jam, taralli

2

Eggs in Purgatory

eggs cooked in creamy bolognese with smoked gouda

Omelet

Sliced ribeye, roasted red peppers, onion, mushroom, smoked gouda

Porchetta Romana

house porchetta, two fried eggs, breakfast potatoes, roasted red pepper

Chicken & Waffles

Maple glazed chicken, rosemary polenta

Pancakes

Choice of 3 plain, pictachio or nutella pancakes. Served with strawberries and whipped cream.

Seasonal French Toast

Chefs choice

3

Seasonal Bread Pudding

Chefs choice

Stuffed Croissant

Choice of pistachio, nutella or Sicilian orange jam with whipped cream

Pistachio Pizza

Pistachio cream, crumbled pictachio, whipped cream

Sfogliatella

Neapolitan pastry with citrus, spice and ricotta filling

Affogato

Espresso, Vanilla Gelato, Amaretto

## Drinks

Mimosa

\$12.00

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\$12.00

\$5.00

Choice of Aperol, Limoncello or Elderflower

Espresso Martini

\$12.00

Fresh brewed espresso, vanilla vodka, hazelnut liquor, coffee liquor

Choice of Orange, Pineapple, Peach,

Watermelon or Passionfruit

Italian Sodas

Spritz

Peach Tea, Lemon Tea, Gazzosa, Limonata, Chinotto, Aranciata Coffee

Espresso

\$3.50

Cappucino

\$5.50

American Coffee

\$3.00

Sumatra, Cinnagraham, Biscotti,

French Roast Decaf