

## PRIMI

### Gnocchetti al pesto

handmade potato  
gnocchetti with a  
traditional pesto  
sauce. .... 21

### Agnolotti Ricotta e Spinaci

Homemade pasta with  
spinach and buffalo  
ricotta, served with a  
basil and tomato sauce  
.....23

### Ravioli Cacio e Pepe

homemade gluten free  
pasta with imported  
pecorino romano,  
finished with vermont  
butter and freshly  
cracked pepper  
..... 24

*\*our gluten free menu items are made using dedicated tools; however, they are prepared in the same kitchen as the rest of our dishes.*

### Costolette di Agnello

crispy colorado lamb  
chops in breadcrumbs,  
with fresh garden  
greens .....33

### Branzino

whole oven roasted,  
mediterranean sea bass  
with asparagus and  
heirloom cherry tomatoes  
.....35

### Tagliata di Manzo

grilled, sliced new  
york strip with arugula  
and salsa verde  
..... 35

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# brunch

## CAFFE`

Espresso..... 4 / 5	Marocchino..... 5
<i>single or double</i>	<i>espresso with steamed</i>
Macchiato ..... 4	<i>organic milk cream and</i>
<i>espresso with steamed</i>	<i>cocoa powder</i>
<i>organic milk</i>	Caffè speciale .....7
Cappuccino .....6	<i>espresso with amaretto</i>
Americano .....4	<i>liqueur and cream</i>
<i>espresso with hot water</i>	Caffè corretto ..... 8
	<i>espresso "corrected"</i>
	<i>grappa, sambuca or brandy</i>

## TEA

Harney & Sons tea..... 5
<i>earl grey, english breakfast, green, chamomile, peppermint</i>
Iced tea.....5

## SUCCHI

Freshly squeezed orange or grapefruit juice..... 7
Rosso..... 11
<i>cold-pressed beet, orange, pineapple, strawberry</i>
Verde..... 11
<i>cold-pressed apple, cucumber, kale, ginger, lemon, mint</i>

## COCKTAILS

Bloody Mary, Mimosa, Bellini, Aperol Spritz,
Michelada, Blood & Sand, Kir Royale.....11

## BREAKFAST

### Yogurt e Frutta di Stagione

market fruits with  
yogurt, local honey  
and homemade granola  
.....9

### Egg White Frittata

vegetarian frittata with  
buffalo mozzarella,  
spinach and parmigiano  
.....19

### Prosciutto & Goat

#### Cheese Omelette

folded omelette with  
prosciutto and goat cheese  
..... 17

## FOCACCIA

### Vegetariana

smoked italian scamorza  
cheese, grilled locally  
grown market vegetables,  
and pesto..... 19

### Prosciutto

buffalo mozzarella, prosciutto di parma, market  
tomatoes, basil..... 19

*all focaccias are served warm; the bread is handmade  
using our own mother starter.*

### French Toast

with mascarpone and  
fresh fruit, finished  
with maple syrup  
..... 17

### Eggs in Tomato Sauce

eggs poached in tomato  
sauce, served on  
toast, with parmigiano  
.....15

### Eggs Benedict

poached eggs on toast  
with hollandaise sauce  
smoked salmon..... 17  
pancetta ..... 17

### Eggs Any Style

..... 16

### Salmone

smoked salmon, tangy  
creamy mascarpone, red  
onion and caperberries  
.....19

## ANTIPASTI E INSALATE

### Avocado Toast

whipped buffalo ricotta,  
fresh cucumber, apple,  
southern italian evoo and  
watercress on crispy  
multiseed toast.....18

### Cavolfiore Palma

cauliflower , pine  
nuts, caramelized  
onion, currants and  
breadcrumbs ..... 15

### Arancini

crispy risotto bites ..15

### Tartare di Tonno

yellowfin tuna\*, capers,  
avocado. ....20

### Fritto Misto

fried calamari, rock  
shrimp and zucchini with  
lemon and mint.....20

### Carciofi Croccanti

crispy baby artichoke  
hearts  
.....17

### Polpettine

meatballs with roasted  
tomato sauce and basil  
.....17