

**DALLA CREDENZA** 3.95

- Selection of Homemade Cornetti  
Italian Croissants
- Homemade Bomboloni  
Traditional Italian Doughnuts
- Ciambelle & Biscotti Assortiti

**LE UOVA**

*All eggs are served with a choice of roasted potatoes, fresh fruit, or organic mixed-green salad*

- Uova al Tegamino 14.95  
Two organic eggs served sunny-side up on a bed of braised kale, leeks and heirloom cherry tomatoes
- Uova Strapazzate 14.95  
Three organic scrambled eggs
- Frittata Bianca 14.95  
Egg white omelette filled with grilled zucchini, carrots, bell peppers and broccoli with Parmigiano-Reggiano cheese

*Add bacon \$3 · Turkey-bacon \$3 · Prosciutto di Parma \$4.75  
Extra egg \$2 · Any cheese \$2 each*

**PRIMA COLAZIONE**

- Toast all'Avocado\* 14.95  
Toasted housemade mother-dough bread topped with fresh organic avocado, ricotta cheese, fresh pepper, pickled cucumber and lemon zest  
*\*Available all day*
- Granola Biologica 12.50  
Organic homemade granola served with a side of mixed berries
- Ciottola di Frutta 9.50  
Fresh seasonal berry bowl
- Yogurt 11.95  
Homemade yogurt served with granola or fresh berries
- Tramezzino Tostato 15.95  
Toasted, housemade mother-dough bread filled with Leoncini Italian ham, melted fontina and provolone cheese, served with a side of giardiniera
- Ricotta Pancakes 12.50  
Homemade ricotta pancakes with raisin, orange zest, organic maple syrup and fresh berries
- Panino Frittata Broccolini 13.95  
Scrambled egg-white broccolini breakfast sandwich on sourdough bread with a garlic aioli

**INSALATE**

- Insalata Emilia 16.50  
Grilled organic zucchini, bell peppers, carrots, asparagus, broccoli, baby corn, mache greens and cherry heirloom tomatoes, served with Meyer lemon dressing
  - Insalata di Carciofi 16.50  
Fresh baby artichoke and hearts of palm salad with toasted walnuts, topped with shaved Parmigiano-Reggiano cheese, arugula and an EVOO and lemon dressing
  - Insalata di Cavoletti 16.50  
Thinly sliced brussel sprouts and red cabbage salad with toasted almonds and polenta croutons, topped with Pecorino cheese in a Sherry vinaigrette
  - Insalata di Cesare 16.95  
Classic Caesar salad with romain lettuce and homemade garlic croutons, topped with 24-month aged Parmigiano-Reggiano cheese
  - Tagliata di Bue 24.95  
Sliced tenderloin filet on a bed of chopped romaine lettuce, baby artichoke hearts, cherry heirloom tomatoes, farro, roasted corn, red radicchio, and rocket arugula served with a lemon dressing
  - Italian Chopped Salad 16.95  
Chopped romaine, radicchio, string beans, chopped hardboiled egg, peperoncini, Italian ham, avocado, fontina cheese in a balsamic vinaigrette
  - Burrata Caprese 15.95  
Heirloom tomatoes and fresh burrata
  - Tagliata di Tonno 18.95  
Seared tuna thinly sliced and topped with toasted pistachio, drizzled with Italian EVOO and lemon served on a bed of arugula
  - Insalata Misticanza con Pollo Arrosto 19.95  
Baby arugula, radicchio and mixed green topped with roasted pulled chicken breast  
*Add grilled chicken \$7.00 · Salmon \$8.00 · Shrimp \$8.00*
- PASTE**  
*\*Gluten-free option available*
- Tagliatelle alla Bolognese 19.95  
Handmade tagliatelle with a traditional beef and pork Bolognese ragù
  - Ravioli de Ricotta e Spinaci 19.95  
Homemade ravioli stuffed with fresh ricotta cheese and spinach in a tomato and basil sauce
  - Rigatoni Tricolore con Burrata 18.95  
Rigatoni pasta in a tomato sauce topped with fresh burrata and drizzled with pesto
  - Linguini Zucchini con Pomodorini 19.95  
Zucchini linguini with sauteed cherry heirloom tomato and fresh basil

**MINESTRE DEL GIORNO**

- Soups of the Day 9.95

**PANINI & FOCACCE**

*All paninis are served with a choice of roasted potatoes or organic mixed-green salad*

- Pagnottiello con Pollo 16.95  
Housemade pagnottiello bread with grilled Jidori chicken breast, pesto and sundried tomato spread, topped with melted provolone cheese

- La Piadina 16.95  
Emilia-Romagna traditional flatbread, Stracchino cheese, 24-month aged prosciutto di Parma and organic arugula

- Pagnottiello Pomodoro E Mozzarella 14.95  
Housemade pagnottiello bread with tomato, fresh buffalo mozzarella, arugula and pesto spread

**I SECONDI**

- Pollo alla Diavola 19.95  
Lightly spiced half-grilled organic Jidori chicken served with medley of roasted vegetables

- Sogliola alla Griglia 24.95  
Lightly breaded and grilled Petrale sole fillet topped with fried baby artichokes, served with sautéed broccolini

- Salmone Scottato 24.95  
Fresh Scottish grilled salmon served with a medley of fresh roasted vegetables

- Petto di Pollo Paillard 19.95  
Pounded, grilled organic jidori chicken breast topped with fresh arugula and cherry heirloom tomatoes served with rosemary roasted potatoes

**I CONTORNI** 6.95

- Side Orders**
- Roasted red bliss potatoes · Sautéed broccolini
  - Grilled shiitake mushrooms · Eggplant caponata
  - Medley organic vegetables · Sautéed Brussel sprouts
  - Curry flavored roasted cauliflower



**WINES BY THE GLASS**

- Sparkling Wines** *Glass Carafe Bottle*
- Ferrari 13 23 53  
*Brut, Trentino Alto Adige, Chardonnay, NV*
  - Cantine Farmigine “Rosso Fosco” 12 20 45  
*Lambrusco Grasparossa Di Castelvetro Amabile, Emilia Romagna Italy*
  - Cantine Farmigine “Rosso Fosco” 12 20 45  
*Lambrusco Grasparossa Di Castelvetro Secco, Emilia Romagna Italy*
- White Wines** *Glass Carafe Bottle*
- Esperto 12 22 48  
*Pinot Grigio, Delle Venezie, 2017*
  - Villa Sparina 12 22 49  
*Gavi di Gavi, Piemonte, 2017*
  - Livio Felluga 16 29 60  
*Pinot Grigio, Friuli, 2017*
  - Lunae 14 25 56  
*Colli di Luni Vermentino, Toscana, 2018*
  - Villa Corniole 15 27 59  
*Chardonnay “Pietramontis” Alto Adige, Italy, 2018*
  - I Feudi Di Romans 14 27 52  
*Sauvignon Blanc, Friuli Isonzo, Italy, 2017*
- Rosé Wines** *Glass Carafe Bottle*
- Pensieri Nostrali Bardolino 12 22 48  
*Rosé, Lake Garda, Italy, 2018*
  - Domaine De Cala 15 28 56  
*Provance, 2018*
- Red Wines** *Glass Carafe Bottle*
- Fattoria Le Pupille 12 22 50  
*Morellino di Scansano, Maremma, Toscana, 2016*
  - Giovanni Almondo 15 27 63  
*Nebbiolo Langhe, Langhe, Piemonte, 2018*
  - Campo Dei Fiori 20 36 86  
*Brunello Di Montalcino, Toscana, 2015*
  - Avide 14 25 59  
*Cerasuolo Di Vittoria Classico, Sicilia, Italy, 2014*
  - Challen 17 29 65  
*Scarlett Pinot Noir, Sta. Rita Hills, 2018*
  - J.Hofstatter 14 31 59  
*Pinot nero, Alto Adige*
  - Buehler Vineyards 16 31 53  
*Cabernet Sauvignon, Napa Valley, 2015*
  - Austin Hope 20 36 86  
*Paso Robles, Cabernet Sauvignon, Napa Valley, 2016*
  - Caccia al Piano 1868 “Ruit Hora” 20 36 86  
*Cabernet Sauvignon, Merlot, Petite Verdot and Syrah, Toscana, 2015*