

B R U N C H

Uova in Camicia	14.95
Two organic poached eggs served over sautéed jumbo green asparagus, topped with smoked guanciale hollandaise sauce and sliced Parmigiano-Reggiano cheese.	
Focaccia da Colazione	14.95
Flatbread with smoked mozzarella, sliced tomato and crispy guanciale, topped with a sunny-side-up egg, arugula and sliced parmiggiano.	
La Piadina di Mattina	16.95
Emilia-Romagna traditional flat bread roll, filled with two organic scramble eggs, Fontina cheese, Italian ham, served with side of spring mixed salad.	
Quiche agli Asparagi e Provolone	15.95
Traditional Italian-quiche puff pastry with fontina cheese and asparagus, served with an organic mixed-green salad.	
Toast Francese	13.95
French toast topped with mixed berries, served with organic maple syrup.	
Salmone Affumicato	17.95
King Salmon plate, softened cream cheese, topped with shred hard boiled eggs, diced red onion, chives, crispy capers, served with toasted sourdough bread.	
Uova alla Benedettina	16.95
Two organic poached eggs, served over daily made focaccia bread, topped with Italian ham, Provolone cheese and smoked Guanciale Hollandaise.	

EMILIA

