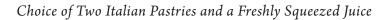


SFOGLIATELLE CART



14 per piatto

BRUNCH SPECIALTIES

Multigrain Waffles whipped ricotta, fresh peaches, pallini peachcello	19
Avocado Toast scrambled eggs, black truffle, parmigiano frico *	21
Zucchini Blossom Torta potatoes, basil, cherry tomatoes, robiola cheese	22
Asparagus Salad sunny-side-up eggs, rucola, shaved bottarga *	22
Uova alla Napoletana wood-oven-baked eggs, spinach, spicy arrabbiata, crostino *	22
Papa Benedict poached eggs, smoked salmon, pecorino crema, sourdough english muffin *	23
Prime Burger burrata, calabrian chili passata, insalata verde, truffle fries *	28
Nizzarda Salad grilled tuna, baby lettuces, string beans, hard boiled egg, olives, anchovies *	32

INSALATA DI VERDURE & SIMPLY GRILLED ADDITIONS

Shrimp 27 — Salmon 31 — Tuna 32 — Chicken Breast 36 — Sirloin 39

CONTORNI COFFEE & TEA

Three Farm Eggs cooked to your liking	12	Drip Coffee	5
Wood Fire Roasted Potatos	12	Espresso	6
Fresh Fruit dal mercato	14	Cappuccino	7
Smoked Bacon	14	Macchiato	7
Sweet Italian Sausage	14	Caffè Latte	7
		Organic Tea please ask for selections	5

^{*} Please alert your server to any food allergies. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.