

MOTHER'S DAY BRUNCH MENU

Avocado toast - 21

Smashed avocado, poached egg, roasted almonds, confit tomatoes, pickled red onion, fresno chili on multigrain bread, mixed greens

Frittata - 22

Spinach, confit tomatoes and goat cheese omelette, mixed greens

Scrambled eggs - 24

Scrambled eggs, bacon, homemade potatoes, toasted bread

Benedict eggs - 27

Poached eggs, prosciutto cotto, homemade biscuit, hollandaise sauce, mixed greens

Steak and eggs - 39

Broiled NY strip, sunny side egg, crispy potatoes, mustard mayo

PANCAKES

• BIO •

Homemade ricotta pancake,
fresh fruit, maple syrup — VGT

- 23

Appetizers

Suppli' - 18

3 crispy rice and tomato balls filled with mozzarella, basil mayo — VGT (Add one for \$6)

Ceviche di Salmone* - 26

Marinated salmon, avocado, Nikkei leche de tigre, organic sesame seeds, chives, Brazil nuts — RW

Barbabietola - 23

Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing — GF DF VGN

Fritto misto - 29

Crispy shrimp and calamari, horseradish mayo

COLD CUTS & CHEESES / LET'S SHARE

Salumi e formaggi - 36

Seasonal selection of italian cold cuts and cheeses

Prosciutto e burrata - 29

Premium cured Parma prosciutto and burrata

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy. 20% gratuity will be included for party of 6 or more

ADD MORE

Bacon - 13

Avocado - 8

2 eggs any style - 8

Potatoes - 8



Homemade Pasta

Rigatoni alla Norma - 28

Homemade pasta, tomato sauce, fried eggplant, oregano, shaved ricotta salata cheese — VGT

Spaghettoni cacio e tartufo - 35

Homemade pasta, cacio&pepe sauce, shaved black truffle — VGT

Chitarra ai gamberi e limone - 34

Homemade fresh pasta, Argentinian shrimps, Ferrarini butter, Meyer lemon

Paccheri - 36

Homemade pasta, wild branzino ragù, confit cherry tomatoes

Tagliatelle alla bolognese - 29

Homemade pasta, classic bolognese ragù

* Gluten free pasta available upon request

Mains

Salmone - 35

Roasted salmon, ginger glaze, avocado puree, mango, cucumber, watermelon radish, sesame seeds

Milanese - 34

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

Sides

Asparagi - 16

Roasted asparagus — VGN

Melanzane - 16

Seared Japanese eggplant, oregano, pimentón — VGN

