

MOTHER'S DAY BRUNCH MENU

11:30AM TO 04:00 PM

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

ADD MORE

Bacon - 13

Avocado - 8

2 eggs any style - 8

Potatoes - 8

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

Barbabetola - 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

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

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





Homemade Pasta

Rigatoni alla Norma - 28

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

Spaghettono 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*

Salads

Seggiola - 19

Avocado, carrots, celery, fennel, grape tomatoes, Castelvetrano olives, watermelon radish, organic seeds, organic mixed salad, balsamic — GF DF VGN

Paolina - 21

Mozzarella di bufala, cherry tomatoes, chickpeas, cucumber, pickled red onion, organic mixed salad, balsamic — GF VGT

Aurelia - 24

Steamed organic chicken, green apples, celery, parsley, toasted walnuts, organic mixed salad, mustard dressing — GF DF

Fossa - 26

Poached shrimp, orange segment, blanched asparagus, chives, toasted macadamia, organic mixed salad, citronette — GF DF

Botticella - 26

House cured salmon, mango, shaved spring onion, toasted pistachios, dill, organic mixed salad, citronette — GF DF

San Saba - 25

Sicilian tuna, organic hard-boiled eggs, cannellini beans, cherry tomatoes, organic seeds, organic mixed salad, mustard dressing — GF DF

Impresa - 25

Oven-roasted turkey cold cut, goat cheese, avocado, organic seeds, organic mixed salad, mustard dressing — GF

Multigrain bread basket - 6

Focacce

HOMEMADE SANDWICHES

Borgognona - 20

Prosciutto crudo, stracciatella, arugula

Corso - 19

Smashed avocado, semi-dry tomatoes, grilled spring onion, pickled fresno chili

Garibaldi - 20

Oven roasted turkey cold cut, mozzarella di bufala, arugula

Giulio Cesare - 20

Chicken salad, pickled red onions

Bramante - 20

Mortadella, stracciatella, toasted pistachios, watercress

