

BRUNCH

CROSTINI

Eggplant Caponata sourdough truffle pecorino	10
Avocado and Egg	9
Speck and French Brie	10

ON THE SIDE

Brûléed Grapefruit	5
Apple smoked Bacon	4
Homemade Focaccia	4

SWEETS

French Toast grand marnier, orange, berries	11
Nutella Crepes nutella, vanilla custard, raspberries, hazelnuts	8
Waffles blueberry compote, fresh berries, citrus lemon	12
Yogurt Parfait greek yogurt, fresh berries, cake crumble	7

BRUNCH

Tortilla Española potatoes, onions, romesco, arugula, tomato salad	13	Mixed Mushroom Tagliatelle porcini, shiitake truffle butter	19
Brunch Burger fried egg, shiitake, manchego cheese, tomato jam	15	Lasagna bolognese, mozzarella, béchamel	15
Baby Kale Salad red berry vinaigrette, golden raisins	8	Pappardelle veal osso buco, parmesan crisp	20
Steak and Eggs hanger steak, fried egg	17	Linguine Vongole clams, white wine, garlic	22
Roasted Chicken Sandwich tomato, lemon aioli, lemon pepper horseradish mayo	14	Cavatelli pecorino fior di sardo, local tomato sauce	16
Grilled Cheese manchego cheese, sourdough, avocado, bacon	14	Tagliolini Cacio e Pepe black truffle, ground black pepper, pecorino	29
Eggs Benedict poached eggs, english muffin, hollandaise, crab meat	14	Black Tagliolini squid ink, sea urchin, crabmeat, pecorino	22
		Mussels and Clams white wine, cherry tomato, garlic	18

BOTTOMLESS

Mimosa, Bellini, Red Sangria	20 per person
Côtes de Provence Rosé Vermentino de Sardenia (includes Mimosa, Bellini, Red Sangria)	26 per person

Please alert your server if you have any dietary restrictions or allergies. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items subject to change.  
18% Gratuity will be automatically added for parties 6 or more