

FORMAGGI

CHEESES

3 for \$16 - 5 for \$25

Parmigiano Reggiano, Gorgonzola

Pecorino di Fossa, Taleggio,

Robiola, Cacio al Tartufo or

Asiago Pressato

SALUMI

SLICED MEATS

\$8 each - 3 for \$20

Sopressata

Genoa Salami

Prosciutto di Parma

Speck

BRUSCHETTE

GRILLED BREAD

\$4 Each or 4 for \$14

Ricotta Fresca & Basil Pesto

Burrata & Red Pepper (+\$1)

Tomato, Mozzarella & Basil

Mascarpone & Clover Honey

(With Strawberries +\$1)

INSALATE

ARUGULA 11

Parmigiano & Pickled Onion

MESCLUN GREENS 10

Tomato, Beets & Ricotta Salata

CAESAR SALAD 10

ENDIVE 11

Watercress, Mesclun, Pear,

Gorgonzola & Walnuts

BURRATA 13

Arugula, Roasted Red Pepper,
Cherry Tomato, Lemon Dressing

ADD GRILLED CHICKEN +5

SMALL PLATES

EGGPLANT CAPONATA 5

ARANCINI 9

Risotto Balls of the Day

MEATBALLS IN TOMATO 10

San Marzano Tomato Sauce and

Parmigiano

CHICKEN SPIEDINI 10

Skewers with Zucchini,

Eggplant, Onion

TRUFFLE FRIES 6

PASTRY

Nutella Calzone 8

BRUNCH

2 Hours Unlimited Mimosa, Bloody Mary, or Rose Sangria

with any Entree \$26

Sat - Sun 11am-3:30pm

a la carte menu is available until 4pm

EGGS

(SUBSTITUTE EGG WHITES \$2)

MUSHROOM OMELETTE Three Eggs, Mushrooms & Parmigiano..... 12

PANCETTA & ASIAGO OMELETTE Three Eggs, Pancetta, Asiago..... 12

ZUCCHINI OMELETTE Three Eggs, Zucchini, Tomatoes, Mozzarella12

EGGWHITE FRITTATA Spinach, Red Pepper, Tomato, Parmigiano12

EGGS BENEDICT Poached Eggs & Prosciutto over Focaccia w/ Hollandaise.....13

EGGS FLORENTINE Poached Eggs, Spinach, Prosciutto w/ Hollandaise.....13

BAKED TRUFFLE EGGS Creamy Polenta and Mushroom13

EGGS IN PURGATORY Baked in Spicy Tomato Sauce & Creamy Polenta.....13

FRENCH TOAST Fresh Strawberries & Maple Syrup12

BREAKFAST CALZONE Eggs, Sausage & Peppers, Ricotta13

BUON GIORNO PIZZA Eggs, Sausage, Pancetta, Tomato & Mozzarella.....15

STEAK & EGGS Two Eggs Any Style with Grilled New York Strip Steak.....20

(+\$5 WITH UNLIMITED BRUNCH SPECIAL)

PANINI

MEATBALL Meatballs, Mozzarella, Tomato Sauce.....12

PRIMAVERA Grilled Vegetables, Basil Pesto, Fresh Mozzarella.....12

PARMA Prosciutto, Arugula, Fresh Mozzarella, Tomato, Basil.....13

PIZZA

FORNO A LEGNA

MARGHERITA San Marzano Tomato, Mozzarella & Basil.....14

MEATBALL San Marzano Tomato, Mozzarella, Parmigiano & Thyme.....15

BRUSSELS SPROUT Mozzarella, Pancetta, & Parmigiano.....15

TARTUFO Mozzarella, Speck (Smoked Prosciutto,) Button Mushrooms, Truffle Cream & White Truffle Oil.....16

VERDURE Mozzarella, Parmigiano, Spinach, Mushroom, Olive, Peppers.....16

PARMA Mozzarella, Arugula, Prosciutto & Parmigiano.....16

PASTA

SPAGHETTI POMODORO San Marzano Tomato, Basil, Garlic & Olive Oil.....14

HOUSE-MADE RAVIOLI Eggplant, Ricota and spicy tomato sauce.....15

LINGUINE ALLA VONGOLE Little Neck Clams, White Wine, Tomato.....15

HOUSE-MADE PAPPARDELLE Braised Pork Ragu, Parmigiano16

CARBONARA Pappardelle, Pancetta, Green Peas, Poached Egg.....16