

Brunch

BELGIAN WAFFLES Belgian waffles served with strawberries, Chantilly cream & maple syrup	\$18	FARMERS MARKET BREAKFAST* Poached eggs, potatoes, peppers, haricot verts, fennel, carrots, squash & Tuscan kale	\$22	EGGS ANY STYLE* Two eggs, marble potatoes, toast & choice of smoked bacon or Italian sausage	\$18
EGGS BENEDICT* Poached eggs, Canadian bacon, sautéed spinach, espelette pepper & hollandaise sauce on a toasted English muffin	\$22	SMOKED SALMON BENEDICT* Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	\$32	LOBSTER HASH* Lobster, two poached eggs, tender greens, lobster beurre monté served on a leek & scallion potato galette	\$35
FRENCH TOAST Caramelized pain de mie, raspberry compote, buttered almonds & maple syrup	\$20	LE PANCAKE Soufflé style served with fresh strawberries, Chantilly cream & strawberry sauce	\$26	SPINACH & GOAT CHEESE OMELETTE Baby spinach, cipollini onions, Laura Chenel goat cheese & baby bell peppers	\$20
STEAK & EGGS* Grilled USDA Prime 16oz bone in rib eye with two eggs, roasted potatoes & grilled tomatoes	\$65	AVOCADO TOAST Avocado, poached egg, Fresno chilies, red onion & basil aioli on sourdough toast	\$16	CARBONARA* Bucatini, English peas, pancetta, crema di Grana Padano, Parmesan & a poached egg	\$32

Small Plates

PORTOBELLO FRIES Fried portobello mushrooms & aioli	\$18	SAUSAGE Mild Italian pork sausage	\$12	BREAKFAST POTATOES Marble potatoes, baby bell peppers & rosemary	\$12
AÇAÍ Açaí, fresh seasonal berries, chia seeds, coconut, flaxseed & granola	\$16	BRUSSELS SPROUTS & WALNUTS Crispy Brussels sprouts with gorgonzola cheese & toasted candied walnuts	\$15	CALAMARI FRITTI Crispy lightly battered squid served with fresh lemon & Arrabiata sauce	\$18
GREEK YOGURT Greek yogurt, fresh seasonal berries, toasted candied walnuts & artisanal honey	\$12	MEATBALLS MARINARA Roasted meatballs, marinara sauce, Parmesan & fresh Italian parsley	\$15	SMOKED SALMON Smoked salmon, cream cheese, tomatoes, cucumbers, cornichons & a toasted bagel	\$18
LOBSTER BEIGNETS Two beignets filled with lobster salad	\$18	BACON Four slices of Applewood smoked bacon	\$12	FRENCH FRIES French fries served with ketchup	\$12

Salads

CAPRESE Heirloom tomatoes, stracciatella di bufala, petit basil & extra virgin olive oil basilico	\$18
CAESAR Little Gem Lettuce, Parmigiano Reggiano, croutons & Caesar dressing	\$20
ARUGULA Arugula, Parmigiano Reggiano, fennel, Treviso, crispy shallots, extra vigin olive oil & vinaigrette al limon	\$20
MODENA Butter lettuce, candied walnuts, goat cheese, shallots, Italian parsley & balsamic vinaigrette	\$20
STEAK Grilled Prime flat iron, baby kale, tomatoes, red onions, croutons, chimichurri & balsamic	\$25
COBB Iceberg & Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette	\$25
LOUIE Romaine lettuce, wild caught blue crab, baby bell peppers, avocado, tomatoes, hard boiled egg & Louie dressing	\$25

Sandwiches

EGG SANDWICH* Two fried eggs, smoked bacon, sharp cheddar & smoked red pepper aioli on a brioche bun	\$18
CROQUE MADAME* Jambon de Paris, Gruyère, Dijon & béchamel with a sunny side egg on sliced pain de mie	\$18
CLUB SANDWICH Herb marinated chicken, bacon, Gruyère, egg, avocado, Roma tomatoes, baby gem, Dijon mustard & basil aioli	\$24
HAMBURGER* Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & aioli served with french fries	\$25

Bacon, avocado, fried egg or truffles available upon request

TARTUFO PIZZA* Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Sabatino black truffles	\$45
--	------

Pizza

MARGHERITA Mozzarella, Pecorino Romano, tomato sauce, fresh basil & oregano	\$30
VODKA Mozzarella, vodka sauce, San Marzano tomato sauce, basil pesto, garlic & fresh basil	\$30
SQUASH BLOSSOMS Mozzarella, squash blossoms, zucca gialla, crema d’aglio, zucchini verde, whipped lemon ricotta & micro basil	\$30
SAUSAGE Mozzarella, Pecorino Romano, fennel sausage, San Marzano tomato sauce & Oregano Siciliano	\$30
PEPPERONI Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce & Oregano Siciliano	\$30
CALABRESE Mozzarella, Calabrese salami, fennel confit, pickled Fresno chiles, Pecorino Romano, wildflower honey & extra virgin olive oil	\$30
BURRATA Mozzarella, stracciatella, Prosciutto di Parma, garlic, sautéed rapini, Pecorino Romano & extra virgin olive oil	\$30

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

A 5% SURCHARGE IS ADDED TO ALL RESTAURANT GUEST CHECKS
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

Beverages

COFFEE & ESPRESSO		ON TAP	
COFFEE	\$5	NITRO SALTED CARAMEL	\$7
AMERICANO	\$6	VANILLA COLD BREW	\$7
CAFE LATTE	\$7	COLD BREW DRAFT	\$7
CAPPUCCINO	\$7	HIBISCUS TEA	\$7
MACCHIATO	\$7	KOMBUCHA BERRY LEMONADE	\$7
SPECIALTY TEA		JUICE	
CHAI LATTE	\$7	ORANGE	\$10
MATCHA LATTE	\$7	PINEAPPLE	\$9
EARL GREY LATTE	\$7	GRAPEFRUIT	\$9
ASSORTED TEAS	\$6	CRANBERRY	\$9

Cocktails

MIMOSA	
Freshly squeezed orange juice & Alberto Nani Prosecco	
\$16	
BELLINI	
White peach puree & Alberto Nani Prosecco	
\$16	
LA PASSION	
Altos reposado tequila, Amaro Montenegro, passion fruit, lime & agave	
\$16	
PEAR MARTINI	
Pear vodka, St. Germain, ginger liqueur, pear & lemon	
\$18	
ESPRESSO MARTINI	
Ketel One vodka, Mr. Black Coffee liqueur & Sightglass espresso	
\$18	

BOTTLED BEVERAGE		ITALIAN SODA	
DIET COKE 8oz	\$6	VANILLA	\$9
MEXICAN COKE 355ML	\$7	PEACH	\$9
MEXICAN SPRITE 355ML	\$7	CHERRY	\$9
FEVER TREE 6.8oz	\$6	STRAWBERRY	\$9
FIJI WATER 1L	\$9	MANGO	\$9
SAN PELLEGRINO 750ML	\$9	RASPBERRY	\$9
FOUNTAIN SODA		BEER	
COCA COLA	\$5	STELLA ARTOIS	\$10
DIET COKE	\$5	PERONI	\$10
SPRITE	\$5	ALLAGASH WHITE ALE	\$10
GINGER ALE	\$5	BOOMTOWN NOSE JOB IPA	\$10
ROOT BEER	\$5	BECKS NON ALCOHOLIC	\$8
TEA / LEMONADE		FROZEN CRAFT BEVERAGES	
ICED TEA	\$6	COFFEE	\$10
ARNOLD PALMER	\$7	MATCHA	\$12
LEMONADE	\$6	GRAPE CREAMSICLE	\$10

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

A 5% SURCHARGE IS ADDED TO ALL RESTAURANT GUEST CHECKS
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES