

Brunch

From 11:30 AM to 2:30 PM

Uovo Contadino \$14.50

Sauteed Kale, Leeks and Cherry Tomato, Sunny Side Up Eggs in a cast iron skillet served with rustic bread.

Avocado Toast \$12.50

[vegan option available]

Fresh Ricotta cheese, pickled cucumber, smashed avocado and chili flakes. Served with spring mix salad in lemon dressing.

Quiche Agli Asparagi E Fontina \$15.50

[vegetarian]

Individual puff pastry quiche with green asparagus and fontina cheese. Served with spring mix salad in lemon dressing and rustic bread.

Breakfast Pizza \$16.50

Our pizza crust with mozzarella, smoked mozzarella, sliced tomato, crispy bacon, sunny side up egg and fresh arugola.

Orange Zest and Ricotta Pancakes \$12.50

Ricotta cheese, raisin, orange zest and fresh berries

BRUNCH COCKTAILS

Bottomless * Mimosa \$19.95 [with purchase of a brunch entree item]

Brut NV, fresh orange juice.

Bloody Mary \$13

Russian Standard Vodka, fresh tomato juice, fresh lime juice, spices

Cucumber Gimlet \$13

Plymouth Gin, basil and fresh Persian cucumber

* While our champagne cocktails are bottomless, your ability to drink them may not be. We reserve the right to put the bottom back on your mimosa.

COFFEE AND JUICES

Regular Coffee \$2.95

Latte, Cappuccino, Single Shot 3.95 Double Shot 4.95

Juices 3.95

Orange, Pineapple, Tomato.