



## BREAKFAST

### PLATES

<b>MEYER LEMON RICOTTA CREPES</b> filled with a meyer lemon, ricotta and mascarpone creme topped with a berry compote	\$10
<b>PANCAKES</b> stack of three buttermilk pancakes, homemade berry or vermont maple syrup add: berries, spiced apples, ghiradelli chocolate chips \$3	\$9
<b>TWO-EGG BREAKFAST</b> two eggs, house potatoes, choice of bacon or fennel sausage, choice of toast	\$10
<b>EGGS EMILIANO</b> toasted artisan rye bread, braised short ribs, 2 poached eggs in a rich pan gravy, house potatoes	\$14
<b>EGGS FLORENTINE</b> toasted ciabatta with sauteed spinach, mushrooms, 2 poached eggs, besciamella sauce, house potatoes	\$13
<b>SUNSET BREAKFAST</b> meyer lemon, ricotta, mascarpone creme, honey almond muesli	\$8
<b>FRENCH TOAST</b> cinnamon raisin bread, homemade berry compote	\$10
<b>FRIED EGG SANDWICH</b> 2 fried eggs, bacon, cheddar cheese on a croissant, house potatoes	\$9

### FRITTATAS

egg whites only add \$3

<b>GARDEN</b> asparagus tips, spinach, caramelized onions, cherry tomatoes, shaved parmesan	\$10
<b>CAPRESE</b> slow roasted plum tomatoes, fresh mozzarella, fresh basil	\$11
<b>SICILIAN</b> fennel sausage, roasted bell peppers, caramelized onion, wild mushrooms, sun-dried tomato pesto	\$12
<b>TUSCAN</b> herb-roasted chicken, pancetta, caramelized onions, wild mushrooms, gorgonzola cheese	\$13
<b>CAPRI</b> shrimp, mozzarella cheese, asparagus tips, cherry tomatoes	\$14

### SIDES

house potatoes, ciabatta bread, onion rye bread, wheat bread	\$3
bacon (3), sausage patties (2), croissant	\$4
fresh seasonal fruit	\$6

## LUNCH

### INSALATE / SALAD

<b>PANZANELLA</b> spring mix, arugula, shaved onion, basil, mint, grape tomatoes, dry-cured olives, shaved parmesan butter-toasted brioche croutons, white balsamic vinaigrette	\$11
<b>CAESAR</b> romaine lettuce, tomato, shaved asiago, homemade caesar dressing, garlic cheese ciabatta add chicken \$4, add steak \$6	\$11
<b>TRITARE</b> herb chicken, sopressata, romaine, grape tomatoes, cannellini beans, smoked mozzarella green olives, cherry peppers, citrus thyme vinaigrette	\$13
<b>SPINACH AND MUSHROOM</b> baby spinach, fried shallots, wild mushrooms, crispy pancetta, sliced egg warm goat cheese and sambuca vinaigrette	\$12
<b>ENDIVE, PEAR AND GORGONZOLA</b> endive, poached pears, toasted almonds, fried gorgonzola, fresh greens, spiced cherry vinaigrette	\$12
<b>CAPRESE</b> arugula, fresh mozzarella, heirloom tomatoes, pickled onions, pesto, olive oil, fig vin cotto	\$11

## SANDWICHES

served with garlic fries or side salad

HERBED CHICKEN AND MOZZARELLA grilled herbed chicken, buffalo mozzarella, slow roasted tomatoes, red onion, sun-dried tomato pesto	\$11
MEATBALLS, ONION AND PEPPERS homemade meatballs, mozzarella, roasted bell peppers, caramelized red onions, homemade marinara	\$12
PRIMAVERA grilled onions, zucchini, peppers, eggplant, tomato, herbed goat cheese, house citrus thyme vinaigrette	\$10
CLASSICO prosciutto de parma, sopressata, coppa, smoked mozzarella, roasted peppers, pickled onion, white balsamic	\$13
BRAISED BEEF SHORT RIB with tuscan balsamic bbq sauce, carmelized onions, arugula	\$13
HOUSE BURGER ground angus chuck, aged cheddar, shredded lettuce, red onion, tomato, pickles, aioli add: applewood smoked bacon, avocado, sauteed wlld mushrooms \$2 each	\$12

## ANTIPASTI / APPETIZERS

SALUMI E FORMAGGI cured meats and cheeses - spiced nuts, olives, fig mustard condimento, fennel salted flatbread	\$18
FRITTO MISTO calamari, scallops, shrimp, zucchini, cipollini onions, marinara sauce	\$13
ARANCINI arborio rice balls, artichoke, sun-dried tomato, wild mushrooms, shaved asiago, white truffle oil	\$14
BRUSCHETTA RUSTICA ciabatta, slow roasted tomatoes, fresh mozzarella, walnut basil pesto, fennel pollen, lemon zest	\$10
MEATBALLS PUTTANESCA spicy tomato sauce with capers, olives, red chili flakes, shaved parmesan cheese	\$11
ROASTED BEET AND BURRATA roasted beets, burrata cheese, powdered horseradish, sicilian pistachios, red beet and sherry puree	\$14

## RUSTIC PIZZAS

MARGHERITA mozzarella cheese, basil, marinara	\$12
FENNEL SAUSAGE AND CARAMELIZED ONIONS roasted peppers, shredded mozzarella, parmesan, marinara diavolo	\$15
PROSCUITTO AND ARUGULA mozzarella cheese, marinara	\$15
PEPPERONI AND MOZZARELLA CHEESE	\$13
ITALIAN WHITE mozzarella cheese, confit garlic, sliced potato, rosemary, oregano	\$14
CHICKEN PESTO ROSSO roasted chicken, mozzarella, caramelized onions, garlic, sun-dried tomato pesto	\$15
CONTADINO mushrooms, onions, slow roasted tomatoes, asparagus, olives, mozzarella cheese, marinara	\$14

## PRIMI / MAIN

LINGUINI AND CLAMS olive oil, fresh herbs, dry white wine, shallots, garlic, butter	\$16
LOBSTER MACARONI AND CHEESE sweet english peas, pancetta, parmesan, fresh parsley, besciamella sauce	\$17
CRISPY ROASTED CHICKEN half boneless marinated chicken, grappa herb jus, grilled asparagus, creamy polenta	\$15
BISTECCA AL COTTO marinated and grilled skirt steak, roasted shallot-red butter sauce, garlic fries	\$16
GOAT CHEESE AND WILD MUSHROOM LASAGNA mozzarella, besciamella, marinara sauce	\$13
LASAGNA BOLOGNESE made to order - mozzarella, besciamella, bolognese meat sauce	\$15
PAN SEARED ALASKAN HALIBUT roasted garlic whipped potatoes, creamy sundried tomato rustica, sicilian pistachios	\$21
SCALLOP AND ASPARAGUS RISOTTO scallops, grilled asparagus risotto, citrus oil	\$14