

# BRUNCH MENU

## FOCACCE E LIEVITATI

- Caprese** 24  
Imported Buffalo Mozzarella, Tomato and Balsamic Vinegar on warm Focaccia
- Zucca e Funghi** 22  
Roasted Cream Pumpkin and Mushrooms on warm Focaccia (*Vegan*)
- Maritozzo alla Bolognese** 16  
Maritozzo, Bolognese Ragù, Parmigiano
- Cestino di Pane** 8  
Bread Basket with Focaccia and Taralli

## BAGEL E TOAST

- Bagel al Salmone** 17  
Salmon, Cream Cheese, Capers and fennel
- Avocado Toast** 14  
Toasted Bread, Avocado, Fried Oyster Mushrooms and Salad (Add Egg +2)
- Crostone Uova Strapazzate** 15  
Toasted Bread with scrambled eggs and salad

## INSALATE

- Spinaci, Pere e Formaggio** 20  
Spinach salad, Pear and Blue Cheese
- Rucola e Funghi Shiitake** 20  
Arugula salad, Shiitake Mushrooms and Balsamic Teriyaki glaze
- Radicchio Castelfranco** 20  
Radicchio Salad, Cheese, Caramelized Almonds and red fruit glaze

## ANTIPASTI

- Selezione di cicchetti Veneziani** 18  
An assortment of traditional Venetian small bites, Blue Cheese and Pear, Pumpkin and Mushrooms, Salmon and Cream Cheese.  
*Ask for vegetarian assortment*
- Crocchette Cacio e Uovo** 22  
Ricotta and Goat Cheese croquettes with Parsley, Egg, gluten-free Breadcrumbs and Tomato Sauce
- Burrata e Carciofi** 26  
Burrata with Fried and Purée Artichokes
- Vitello Tonnato** 28  
Slow-cooked Veal, Tuna Sauce, Veal jus, Capers
- Tagliere Salumi e Formaggi** 34  
An Italian board featuring Salumina's artisanal cured meats from Monticello, NY and farmhouse cheeses from Tenuta Marcelli in Abruzzo (Cheese board only 30\$)

## PRIMI

- Tagliatelle alla Bolognese** 26  
Homemade Tagliatelle with Beef and Veal Ragù
- Gnocchi alla Sorrentina** 24  
Potato Gnocchi baked with Tomato Sauce, Mozzarella and Parmesan
- Spaghetti al Limone** 26  
Spaghetti with Lemon, Black grated Lemon, Parmigiano DOP crumble and fondue
- Fettuccine ai Funghi** 26  
Fettuccine with Hon Shimeji Mushrooms and Porcini cream (Add: Sausage +2\$, Truffle +10\$)
- Ravioli Burro e Salvia** 27  
Chef's weekly Ravioli selection, served with Butter and Sage sauce. Ask your server for this week's seasonal filling
- Zuppa di Ceci, Mela Verde e Matcha** 22  
Chickpea Soup, Green Apple and Matcha Tea

*Ask your server for Gluten-Free options*

## CAFFETERIA

<b>Espresso</b>	4
Double +1	
Macchiato (with milk) +1	
Con Panna (with whipped cream) + 2	
<i>Decaffeinated coffee available</i>	
<b>Cappuccino</b>	6
Vegan +1	
<b>Americano</b>	5
<b>Latte macchiato</b>	6
Vegan +1	
<b>Affogato</b>	9
Vanilla ice cream with coffee	
<b>Chai latte</b>	7
Vegan +1	
Dirty +1,5	
<b>Matcha latte</b>	7
Vegan +1	
Pistachio (only vegan milk) +3	
<b>Hot Chocolate</b>	8
Con Panna (with whipped cream) + 2	
Vegan +1	
<b>Orange juice</b>	8
<b>Apple Cider</b>	6
<b>Mint herbal infusion</b>	6
<b>Hot tea</b>	8
Sencha green tea	
English breakfast black tea	
Jasmine green tea	
Orange rooibos herbal tea ( decaf tea)	
<b>Cold tea</b>	8
Lemon iced tea ( unsweetened)	
Arnold Palmer (lemonade and tea) +1	
Sullaluna Iced Tea (wild hibiscus, Jasmine tea, lemon) +1	

*A 20% gratuity will be automatically added for parties of 5 or more.*

## DOLCI

<b>Cornetto</b>	5
Homemade jam +2	
Hazelnut cream +3	
Hazelnut cream and vanilla ice cream +7	
<b>Pan brioche</b>	12
Whipped Ricotta, fresh Fruit and Honey	
<b>Torta della Nonna</b>	11
<b>Tiramisù</b>	13
<b>Banana Bread</b>	7
Vegan Banana Bread and Walnuts	
<b>Yogurt</b>	12
Fresh Fruit, Granola, Honey and Chia seeds	
<b>Ricotta e Pesche</b>	13
Whipped Ricotta, Peaches, and Almond Crumble	

## HAPPY HOUR

<b>White Wine Of The Day</b>	12/48
<b>Red Wine Of The Day</b>	12/48
<b>Spritzes</b>	13
Aperol / Campari / Hugo	
<b>Americano</b>	13
Campari, Sweet Vermouth, Club Soda	
<b>Negroni</b>	13
Campari, Sweet Vermouth, Gin	
<b>Cheese and Salumi Board</b>	27
(Cheese board only 25\$)	
<b>Selezione di cicchetti Veneziani</b>	14
<b>Maritozzo alla Bolognese</b>	12
<b>Olive Marinate</b>	5

Every Day | 3 pm - 6 pm