

## APPETIZERS & SALADS

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 12  
baby greens, sherry shallot vinaigrette 13  
caesar, creamy anchovy dressing, focaccia croutons 18  
arugula, artichokes, hearts of palm, shaved parmesan, lemon olive oil 17  
crispy squid, arrabbiata sauce or herb-cornichon aioli 17  
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives 18

## EGGS & NOT SO ITALIAN

**egg dishes are served with salad and roasted potatoes**

2 eggs any style, multi grain toast 15  
avocado multi grain toast, two eggs over easy, sriracha 18  
eggs benedict, porchetta, hollandaise 18  
french toast, seasonal fruit 15  
buttermilk pancakes, seasonal fruit or bananas, maple syrup 15

side of toast 4    bacon 7    roasted potatoes 6

*\* eggs are free range and organic from Duck Manor Farm*

## SANDWICHES & PANINIS

**served with salad or fries**

grilled cheese: New York cheddar, tomato, bacon, country bread 15  
free range chicken, avocado, bacon, greens, tomato, aioli, multigrain bread 18  
meatball, tomato, mozzarella, basil, ciabatta 18

## PASTA & MAIN DISHES

**gluten free available**

penne, tomato, basil, mozzarella 18  
cheeseburger, fries, lettuce, tomato, onion 18  
slowly baked salmon, potato puree, shaved brussels sprouts, black truffle vinaigrette 33  
grass fed aged ribeye steak (14 oz), arugula, tomato 44

## PIZZA

**Neapolitan style, DOP tomato and fresh mozzarella**

### MARGHERITA

mozzarella, tomato, oregano, basil 20

### CAPRINA

fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

### PANUOZZO

sausage, tomato, hot pepper, mozzarella 21

### SMOKED SALMON

everything bagel crust, creme fraiche, capers, dill 21