

Please enjoy family style brunch as your dishes arrive to the center of your table, ready for you to share

PRIMI

Grilled Sourdough

San Marzano tomato jam, mozzarella di bufala, sea salt **15**

Cavolini

Roasted brussel sprouts, pancetta, chilies, chili oil, bread crumbs **18**

Grappa Cured Salmon

San Marzano tomato jam, pickled red onion, goat cheese, arugula, micro herbs, warm ciabatta **18**

Salumi

Selection of cured meats, Peroni mustard, house pickles, rustic ciabatta

2 for 23 | 4 for 42

Formaggio

Selection of imported cheeses, preserves, pickles, crostini, rustic ciabatta

2 for 22 | 4 for 40

INSALATA

The Chopped

Romaine, kale, arugula, chickpeas, pine nuts, tomato, chilies, pear, coppa ham, fresh mozzarella, pecorino, roasted garlic dressing **18**

Bambino

Seasonal beets, arugula, radicchio, pear, walnuts, goat cheese, roasted orange vinaigrette **14**

Raccolata

Roasted cauliflower, parsnip, baby kale, radish, sweet potato, pumpkin seeds, ricotta salata, white balsamic vinaigrette **14**

ADD Chicken Sausage 5 • Poached Egg 1

PASTICCINO

Crostata

Potato, spinach, ricotta, Grana Padano, pastry **12**

Fergasa

Roasted garlic, mozzarella, sea salt, tomato jam **7**

Dolce Panino

Almond pastry, honey glaze, pistachio, seasonal fruit compote, ricotta whipped cream **9**

CONTORNO

Hash

Homestyle potatoes, Parmigiano Reggiano **5**

Salsiccia

Chicken sausage, preserved mustard seeds **7**

UOVA

Frittata

Roasted red peppers, caramelized onion, arugula, fontina, Parmigiano Reggiano **14**

Florentina

Poached eggs, potato hash, spinach, chilies, citrus hollandaise, Parmigiano Reggiano **22**

Napoletano

Baked eggs, Italian sausage, potato, tomato sauce, fior di latte, basil **21**

ADD

Pancetta **3** • Chicken Sausage **5** • Lobster **12**

PIZZA DAL FORNO

Medico

Tomato sauce, roasted garlic, cacciatore sausage, pancetta, fontina, chili oil **21**

Nel Mattina

Mascarpone cream sauce, potato, pancetta, rosemary, pecorino, egg yolk, sea salt **18**

Bianco

Mascarpone cream sauce, seasonal mushrooms, wilted arugula, roasted garlic, white balsamic, moliterno pecorino **20**

Sylvia

Herbed olive oil, arugula pesto, grilled shrimp, pancetta, roasted tomatoes, mozzarella, goat cheese **20**

Lucia

Caramelized onions, fig jam, Calabrese salami, gorgonzola, citrus tossed arugula, pecorino **20**

ADD Mozzarella di bufala 5 • Gluten friendly dough 4

SECONDI

Carbonara

Linguine, pancetta, roasted garlic, white wine, egg yolk, moliterno pecorino **27**

Risotto

Wood fired seasonal mushrooms, arugula, white wine, cream, truffle butter **25**

BEVANDA

ALLORA Tito's Vodka, vanilla Galliano, lemon, sage, pineapple, Lambrusco **12**

PORTONIC White Port, Amaro Montenegro, lemon, orange bitters, mint **9**

ILLUMINARE Averna, Amaro Montenegro, cold brew, mint **10**

PG MIMOSA Aperol, Amaro Nonino, OJ, grapefruit, prosecco **12**

ITALIAN CAESER Tito's Vodka or Boodle's Gin, house made caeser blend, citrus **11**

ITALIAN SODAS 3.5

PIZZERIA
GUSTO