

BRUNCH

BRUNCH COCKTAILS

BELLINI SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF PEACH NECTAR

MIMOSA SMALL: 3.00 LARGE: 5.95
PROSECCO WITH A SPLASH OF ORANGE JUICE

ITALIAN SPRITZ 5.95
APEROL, PROSECCO WITH SPARKLING WATER

ULTIMATE BLOODY MARY 5.95
VODKA WITH BLOODY MARY MIX

SUNDAY SPECIALS

ITALIAN BENEDICT 12
POLENTA PANCAKES STACKED WITH PANCETTA, TOMATOES, POACHED EGGS FINISHED WITH BERNAISE SAUCE

AVOCADO TOAST 13.95
AVOCADO, GREENS, POACHED EGG AND LEMON VINAIGRETTE

SICILIAN BAKED 12.95
BAKED EGGS WITH TOMATO SAUCE, SPINACH, ARTICHOKE AND MOZZARELLA

CAPRESE OMELETTE 12
OVEN ROASTED TOMATOES, FRESH MOZZARELLA, AND BASIL

POTATO PANCAKES 15.95
POTATOES LATKES, SMOKED SALMON, CAPERBERRIES, AVOCADO, RED ONIONS WITH CREME FRAICHE

FRENCH TOAST 11
CINNAMON BRIOCHE, BLACKBERRY JAM, AND VANILLA MASCARPONE

BELGIUM WAFFLE 11
FRESH BERRIES AND HOMEMADE CREAM OR NUTELLA

CLASSIC BREAKFAST 12
TWO EGGS ANY STYLE, FINGERLING POTATOES, CHOICE OF PANCETTA OR SAUSAGE, AND TOASTED BRIOCHE

SWEET SIDES

NUTELLA BIGNE 7.95

GRAFFETTE (ITALIAN DONUTS) 7.95

BERRIES WITH FRESH WHIPPED CREAM 6.95

RICOTTA FRITTERS WITH BLACKBERRY JAM 7.95

COFFEE & ESPRESSO

CAFFÉ AMERICANO 2.50

ESPRESSO 2.95

CAPPUCCINO 3.95

ANTIPASTI PER DUE

BRUSCHETTA 9.95
TOASTED ITALIAN BREAD TOPPED WITH TOMATOES, ONIONS, GARLIC AND BASIL ALL MARINATED WITH EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

CALAMARI FRITTI 11.95
LIGHTLY BREADED AND FRIED CALAMARI

CAPRESE 12.95
FRESH MOZZARELLA SERVED OVER ARUGULA, AND TOMATOES, TOPPED WITH BASIL PESTO

ENTRÉES

PARMIGIANA DI MELENZANE 12.95
BAKED LAYERS OF EGGPLANT FILLED WITH MOZZARELLA AND PARMESAN CHEESE, SERVED WITH SPAGHETTI

LASAGNA DI CARNE 11.95
LAYERS OF HOMEMADE PASTA WITH MEAT SAUCE, RICOTTA, AND MOZZARELLA, FINISHED WITH FRESH PLUM TOMATO SAUCE

POLLO ALLA PARMIGIANA 11.95
LIGHTLY BREADED BONELESS CHICKEN BREAST, TOPPED WITH HOMEMADE TOMATO SAUCE AND MOZZARELLA CHEESE, SERVED OVER SPAGHETTI

POLLO SALTIMBOCCA 12.95
BONELESS CHICKEN BREAST LAYERED WITH FONTINA CHEESE AND PROSCIUTTO CRUDO FINISHED IN A WHITE WINE BUTTER SAUCE OVER SPAGHETTI

POLLO MARSALA 12.95
BONELESS CHICKEN BREAST, SAUTÉED MUSHROOMS FINISHED WITH MARSALA WINE REDUCTION SAUCE SERVED OVER SPAGHETTI

SPAGHETTI CON POLPETTE 12.95
MEATBALLS, FRESH PLUM TOMATO SAUCE AND PARMESAN

TORTELLINI AI FORMAGGI 9.95
CHEESE TORTELLINI, PEAS, AND PANCETTA, FINISHED WITH CREAM SAUCE

INSALATA

PANZANELLA CON POLLO 13.95
TOASTED ITALIAN BREAD, CHICKEN, RADICCHIO, ARUGULA, TOMATOES, OLIVES, RED ONIONS, ARTICHOKE ALL TOSSED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR TOPPED WITH SHAVED PARMESAN

ITALIAN COBB SALAD 13.95
ROMAINE, EGGS, ITALIAN BACON, CHICKEN, OLIVES, TOMATOES AND CRUMBLER GORGONZOLA CHEESE SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI SALOME 15.95
SALMON FILLET SERVED WITH MIX GREENS, GOAT CHEESE, CHERRY TOMATOES, DRIED CRANBERRIES, AND SUNFLOWER SEEDS, SERVED WITH CITRUS DIJON VINAIGRETTE

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION OF SMOKED SALMON AND RAW OR UNDERCOOKED ANIMAL FOODS.

PIZZA

MARGHERITA 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

PIZZA IMBOTTITA 12.95
CALZONE AL FORNO MADE WITH PROSCIUTTO HAM, FRESH MOZZARELLA, AND RICOTTA

ARMANDO'S 15.95
SPICY NEAPOLITAN SALAME, ARTICHOKE, RICOTTA AND MOZZARELLA WITH LIGHT TOMATO SAUCE

VEGETALI 14.95
MOZZARELLA, TOMATOES, ONIONS, ARUGULA, MUSHROOMS, PEPPERS, AND BLACK OLIVES

SAN GIOVANNI 16.95
SAUTÉED MUSHROOMS, MOZZARELLA, FRIED EGGS DRIZZLED WITH TRUFFLE OIL

SAN DANIELE 16.95
SAN DANIELE PROSCIUTTO CRUDO, SHAVED PARMESAN, FONTINA CHEESE, AND ARUGULA

CARNE 15.95
SAUSAGE, CHICKEN, PROSCIUTTO HAM, PANCETTA, MOZZARELLA, AND FRESH TOMATO SAUCE

BIANCA 13.95
GORGONZOLA, RICOTTA, MOZZARELLA, AND PARMESAN

CAPRESE 14.95
MOZZARELLA, GRAPE TOMATOES, AND BASIL

PROSCIUTTO E FICHI 15.95
MOZZARELLA, SAN DANIELE PROSCIUTTO CRUDO, FIG JAM, AND GORGONZOLA

NAPOLI 16.95
SHRIMP, CALAMARI, SHELLED MUSSELS, MOZZARELLA, AND FRESH PLUM TOMATO SAUCE

PANCETTA E FORMAGGIO 15.95
PANCETTA, MOZZARELLA, AND RICOTTA

CREATE YOUR OWN 12.95
FRESH MOZZARELLA, PLUM TOMATO SAUCE, AND BASIL

ADD 4.95 EACH: EGGS, SALAME OR SAN DANIELE PROSCIUTTO

ADD A TOPPING 1.00 EACH: OLIVES, ROASTED PEPPERS, ZUCCHINI, GORGONZOLA, ONIONS, EGGPLANT, MUSHROOMS, SAUSAGE, FONTINA, ANCHOVIES, CHICKEN, ARTICHOKE, BROCCOLI

SIDE SALADS

ALL SIDE SALADS 4.95

INSALATA DELLA CASA
MIXED GREENS, TOMATOES, PEARS, AND SHAVED PARMESAN, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI SPINACI
FRESH SPINACH LEAVES, TOMATOES, ONIONS AND ITALIAN BACON, SERVED WITH HOMEMADE ITALIAN VINAIGRETTE

INSALATA DI CESARE
ROMAINE, ANCHOVIES, CROUTONS, AND PARMESAN CHEESE TOSSED WITH CAESAR DRESSING

INSALATA FRESCA
ARUGULA, SHAVED PARMESAN, TOMATOES SERVED WITH HOUSE VINAIGRETTE

BEVERAGES

BEVERAGES 2.50

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, UNSWEETENED ICED TEA, RASPBERRY ICED TEA, CRANBERRY JUICE, ORANGE JUICE, TONIC WATER

BOTTLE WATER 2.95
STILL OR SPARKING