

• L U N C H •

## ANTIPASTI E INSALATE

### TUSCAN KALE CEASAR

Salad with caramelized walnuts and grated Parmigiano 12

### ESOTICA

Baby arugula, heart of palm, avocado, tomatoes and Pecorino cheese 13

### CARCIOFI

Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette 14

### FRIED CALAMARI

crisped with Arborio rice flour with spicy marinara sauce 18

## BRUNCH

### BREAKFAST PLATE 15

Scrambled eggs, butcher thick bacon, sourdough toast, salad

### SHAKSHOUKA 16

Poached eggs, red peppers, tomato sauce, Feta cheese, sourdough toast

### HUEVOS RANCHEROS 15

Corn tortila with black beans, sunny side up egg pico de gallo and avocado

### FRIED FISH SANDWICH 15

W/ horseradish mayo, cherry peppers, baby greens, plum tomatoes, served with home fries

### CARAMELIZED FRENCH TOAST 13

w/ fresh strawberries, Bourbon-Molasses syrup and mascarpone whipped cream

### EGG BENEDICT 14

served with salad

### SMOKED SALMON ON MUFFIN 15

poached eggs on English muffin with smoked salmon and hollandaise served with salad

### AVOCADO TOAST 15

Sunny side up eggs, pepperoncini, avocado spread sourdough + salad

### GREEN OMELETTE 13

w/spinach, kale, scallions and fresh ricotta topped with shredded Parmegiano Regiano+ salad

### BUTTERMILK PANCAKES 15

powdered sugar, brandy strawberry compote

## Bottomless BRUNCH

I.D. REQUIRED

**\$36**

INCLUDES REGULAR OR ICED COFFEE

UNLIMITED REFILLS OF

MIMOSA

AND BLOODY MARY

**FOR 90 MINUTES**

## MAIN DISHES

Rigatoni with roasted eggplant tomato sauce, fior di latte mozzarella and basil **19**

Rigatoni with Grandma's Bolognese sauce **19**

Homemade fettuccine with wild mushrooms, sage and light cream sauce **19**

Homemade gnocchi with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers **19**

Grilled fillet of salmon served with sauteed kale and mashed potatoes **25**

8 oz fresh ground rib eye burger with cheddar cheese, tomato, lettuce and bacon on a brioche bun **19**

## »»»»»»»» *Aperitifs* ««««««««

**\$11**

### VENETIAN SPRITZ

Prosecco, Aperol, splash of seltzer

### AMARINA

Prosecco, limoncello & splash of Angostura bitter

### BELLINI

### MIMOSA

### BLOODY MARY

## Side Dishes

French fries **6**

Truffle-parmigiano fries **8**

Hickory smoked bacon **6**

## SIGNATURE COCKTAILS

- OAXACA** Mezcal, Tequila, Agave syrup, angostura bitters | 15
- EASTSIDE SPRITZ** |cucumber vodka, st. Germain, lemon, prosecco | 14
- DON'T MAKE ME BLUSH** | tequila, aperol, guava, pineapple, lemon | 14
- PISCO SMASH** |pisco, blackberries, st. Germain, mint  
lemon juice, ginger beer | 14
- GARDEN ESSENCE** |premium gin, basil, fresh thyme, lemon pepper essence | 13
- ITALIAN PALOMA** |tequila, Campari, pink grapefruit juice, fresh lime juice  
Fresh lemon juice simple syrup, chilled Italian orange soda | 14
- WATERMELON MOJITO** |Rum, fresh watermelon, mint, lime | 14

### BUBBLES (with prosecco) 13

- BLOOD ORANGE** |blood orange purée, st. Germain
- STRAWBERRY** |strawberry purée, fresh lime juice, st. Germain
- PASSION** | passion fruit purée, orange bitters, simple syrup
- MANGO** |mango purée, domaine de canton (ginger liqueur)

### MOCKTAIL 9

- ROSIE ORCHATA** |apple juice, lime juice, rosemary, ginger  
lavender, simple syrup
- CECILIA** |mint, basil, cucumber, pineapple juice, blood orange  
juice

### CRAFT BEER SELECTION 8

- Sunday Light Beer
- Captain Lawrence Clearwater Kolsch
- Peroni
- Brooklyn IPA
- Brooklyn Sour
- Bengali Tiger
- Narragasset Lager
- Blue Point Toasted Lager
- Sweet Action
- Ginger Beer (Alcoholic) Crabbie's original

#### “GO BIG”

- HALF CARAFE | 19
- FULL CARAFE | 36
- SANGRIA PITCHER |30

### RED WINES

	Glass	Bottle
Malbec (Argentina)	12	42
Chianti (Tuscany)	11	40
Montepulciano( Abruzzo)	12	42
Pinot Noir (Venice)	11	40
Cabernet Sauvignon (California)	11	40

### WHITE WINES

	Glass	Bottle
Rose(Abruzzo)	11	40
Chardonnay (California)	11	39
Pinot Grigio Venice	11	40
Sauvignon Blanc (Sicily)	12	41

JOIN US FOR

# HAPPY HOUR

EVERYDAY TILL 6:30 PM

SELECTED WINES, BEERS, COCKTAILS AND BAR BITES



20% Gratuity will be added  
to all parties of 6 or more