



• 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

\$39

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 **20**

Homemade fettuccine with wild mushrooms, sage and light cream sauce **20**

Homemade Butternut squash-ricotta cheese Ravioli with mascarpone -sage sauce **20**

Homemade Potato gnocchi with imported Pecorino Romano and cracked black pepper **19**

Grilled Branzino fillet with caper-white wine sauce served with sauteed kale and mashed potatoes **27**

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

8 oz fresh rib-eye burger with stracchino cheese, guanciale jam, baby greens, served/w Calabrian Chilli-garlic french fries **19**

»»»»»»»» Aperitifs ««««««««

\$12

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**

19% GRATUITY WILL BE ADDED DURING LUNCH HOURS

COCKTAILS

FIGURE HER OUT |14

Whiskey, lemon juice, agave, fig syrup

CAN'T GET YOU OFF MY MIND |16

Hendricks Gin, pompelmo liquor, grapefruit juice

PARTY STARTER |16

Vodka, Dolin blanc, Frangelico, cocoa liquor

AMARGO AMANECER |15

La Vida Mezcal, Mr. Black, lime juice, Agave

A SONG OF ICE AND FIRE | 18

Hayden Basil Bourbon, Aperol, honey habanero syrup

CLEMENTINA | 15

Del Maguey Vida Mezcal, Grand Marnier, lime juice, Tonic water. Fresh mandarin

DRINK LIKE AN ITALIAN | 16

Bulleit Rye, Amaro Montenegro, Griffard Crème de Pêche de vigne, Angostura Bitter

LIGHT COCKTAILS 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 10

ROSIE ORCHATA |apple juice, lime juice, rosemary, ginger
lavender, simple syrup

CECILIA |mint, basil, cucumber pineapple, blood orange juice

CRAFT BEER SELECTION 8

- Sunday Light Beer
- Peroni
- Brooklyn IPA
- Brooklyn Sour
- Bengali Tiger
- Narrangasett Lager
- Blue Point Toasted Lager
- Lager Sweet Action
- Yuengling Pilsner
- Non Alcoholic Ginger Beer

BUBBLES

APEROL SPRITZ (Aperol/Prosecco) | 13

AMARINA (Limoncello/Prosecco) | 13

BELLINI (Peach /Prosecco) | 13

MIMOSA (Orange/Prosecco) | 13

PROSECCO | 13

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
Aglianico (Campania) <i>FULL BODY</i>	14	50
Sangiovese (Tuscany) <i>MEDIUM BODY DRY</i>	14	50

WHITE WINES

	Glass	Bottle
Rose(Abruzzo)	11	40
Chardonnay (California)	11	40
Pinot Grigio Venice	11	40
Sauvignon Blanc (Sicily)	12	42
Prosecco (Sparkling)	10	

“GO BIG”

HOUSE WINE - RED OR WHITE

HALF CARAFE | 19

FULL CARAFE | 36

SANGRIA PITCHER |32

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

