860 FULTON ST, BROOKLYN - NY 347-799-1230



MON-THURS 5PM-10:30PM FRI 5PM-11:00PM SAT 11AM-11:00PM SUN 11AM-10:30PM

• L U N C H •

## ANTIPASTI E INSALATE

#### **TUSCAN KALE CEASAR**

Salad with caramelized walnuts and grated Parmigiano 11

### **ESOTICA**

Baby arugula, heart of palm, avocado, tomatoes and Pecorino cheese 12

#### SHAVED BRUSSELS SPROUT

with toasted marcona almonds, pecorino romano w/ whole citrus dressing 11

#### FRIED CALAMARI

crisped with Arborio rice flour with spicy marinara sauce 18

# BRUNCH

## **CHORIZO & ROASTED PEPPERS FRITTATA 13**

w/pecorino romano cheese

#### **VEGETABLE FRITTATA SANDWICH 12**

w/ cheddar cheese, baby arugula and chipotle mayo on a brioche bun

#### **HUEVOS RANCHEROS 13**

Corn tortilla with black beans, 2 fried eggs topped with pico de gallo & avocado

#### FRIED FISH SANDWICH 13

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

### CARAMELIZED FRENCH TOAST 12

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

## **CLASSIC EGG BENEDICT 12**

w/ home fries

### **EGG NORWEGIAN 15**

poached eggs on English muffin with smoked salmon and hollandaise

## **ORGANIC POLENTA 12**

w/ shrimp, sriracha and truffle oil

## **GREEN OMELETTE 12**

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

## **WILD BERRY WAFFLE 12**

w/ wild berry compote and whipped cream

### **BANANA WAFFLE 12**

w/ banana, walnuts, sea salted dulce de leche and whipped cream

WE USE ONLY ORGANIC EGGS

## Bottomless BRUNCH

I.D. REQUIRED \$32

INCLUDES REGULAR OR ICED COFFEE UNLIMITED REFILLS OF **BLOOD ORANGE MIMOSA** AND BLOODY MARY

**FOR 90 MINUTES** 

## MAIN DISHES

Rigatoni with roasted eggplant tomato sauce, fior di latte mozzarella and basil 17

Rigatoni with Grandma's Bolognese sauce 17

Homemade fettuccine with wild mushrooms, sage and light cream sauce 18

Homemade gnocchi with with tomato sauce, speck (smoked prosciutto) and pickled spicy peppers 18

Grilled fillet of salmon served with sauteed kale and mashed potatoes 23

8 oz fresh ground rib eye burger with cheddar cheese, tomato, lettuce and bacon on a brioche bun 18



## **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

## WINTER COCKTAILS

FIGURE HER OUT | Jack Daniels, lemon juice, agave, fig syrup | 14 CAN'T GET YOU OFF MY MIND | Hendricks Gin, pompelmo liquor, grapefruit juice | 15

PARTY STARTER | Vodka, Dolin blanc, Frangelico, cocoa liquor | 14

AMARGO AMANECER | La Vida Mezcal, Mr. Black, lime juice, Agave | 14

A SONG OF ICE AND FIRE | Hayden Basil Bourbon, Aperol, honey habanero syrup | 18

CLEMENTINA | Del Maguey Vida Mezcal, Grand Marnier, lime juice, Tonic water. Fresh mandarin | 15

DRINK LIKE AN ITALIAN | Bulleit Rye, Amaro Montenegro, Griffard Crème de Pêche de vigne, Angostura Bitter | 16

## **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, limoncello, 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**

## Peroni Brooklyn IPA Brooklyn Sour Bengali Tiger Narrangasett Lager Blue Point Toasted Lager **Lager Sweet Action** Lionshead Pilsner

## **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 "GO BIG"

"GO BIG"		Glass	<b>Bottle</b>
HALF CARAFE   19	Rose(Abruzzo)	11	40
	Chardonnay (California)	11	39
FULL CARAFE   36	Pinot Grigio Venice	11	40
	Sauvignon Blanc (Sicily)	12	41
SANGRIA PITCHER  30			

**JOIN US FOR** 

# HAPPY HOUR

**EVERYDAY TILL 6:30 PM** 

SELECTED WINES, BEERS, COCKTAILS AND BAR BITES



