



## BRUNCH MENU

<b>FRENCH TOAST</b> FRESH BERRIES AND BACON	11
<b>UOVA</b> EGGS ANY STYLE WITH CHICKEN SAUSAGE OR BACON	10
<b>FRITTATA DI ZUCCHINE E CAPRINO</b> EGGS WITH GREEN ZUCCHINI AND GOAT CHEESE	12
<b>FRITTATA</b> <i>Eggs, Pancetta, spinach, peppers, onions</i>	10
<b>UOVA ALLA BENEDETTO</b> POACHED EGGS, CANADIAN BACON, HOLLANDAISE SAUCE	11
<b>UOVA ALLA BENEDETTO CON SALMONE AFFUMICATO</b> POACHED EGGS, SMOKED SALMON, HOLLANDAISE SAUCE	12
<b>UOVA ALLA TEXANA</b> FRIED EGGS ON BREAD, BLACK BEANS, SAUSAGE, SOUR CREAM, CHEDDAR CHEESE	11
<b>UOVA ALLA FIORENTINA</b> POACHED EGGS, SWISS CHARD, FETA CHEESE, HOLLANDAISE SAUCE	11
<b>BISTECCA CON UOVA</b> GRILLED MINUTE STEAK WITH EGGS ANY STYLE	18

## PANINI

<b>PANINO CASARECCIO</b> PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, SUN DRIED TOMATOES AND BALSAMIC DRESSING	11
<b>PANINO AL POLLO</b> GRILLED CHICKEN, LETTUCE AND TOMATOES	13
<b>PANINO COTTO E FORMAGGIO</b> HAM AND FONTINA CHEESE	13
<b>PANINO AL PROSCIUTTO</b> IMPORTED PROSCIUTTO DI PARMA	13
<b>PANINO ALLE VERDURE GRIGLIATE</b> GRILLED VEGETABLES, ROASTED PEPPERS, SUN DRIED TOMATOES AND MOZZARELLA	11
<b>PANINO CAPRESE</b> BUFFALO MOZZARELLA, VINE RIPE TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRESSING	13

### FRESH SQUEEZED JUICES

Orange, Tomato, Grapefruit

American Coffee, Hot Tea

Espresso Cappuccino

## Hours of Operation

Lunch: Monday – Friday 11:30 am – 4:00 pm  
Dinner: Sunday – Thursday 4:00 pm – 11:00 pm  
Friday - Saturday 4:00 pm – 12:00  
Brunch: Saturday – Sunday 11:30 am – 4:00 pm



## BRUNCH MENU

### INSALATE

<b><u>MORE DI GELSI</u></b>	12
BABY GREENS, CHERRY TOMATOES, BERRIES, PEAR VINCOTTO, HONEY TOASTED WALNUTS AND BALSAMIC DRESSING	
<b><u>INSALATA GRECA IL PUNTO</u></b>	12
CUCUMBERS, PEPPERS, TOMATOES, OLIVES, FETA CHEESE AND LEMON DRESSING	
<b><u>CALAMARI FRITTI</u></b>	14
FRIED CALAMARI SERVED WITH ARRABBIATA SAUCE	
<b><u>PERA</u></b>	11
PEAR POACHED IN RED WINE, GORGONZOLA CHEESE, ARUGULA, WALNUTS & BACON	
<b><u>INSALATA CAESARE</u></b>	11
HEARTS OF ROMAINE, CLASSIC CAESAR DRESSING AND PARMIGIANO	
<b><u>DI CAMPO</u></b>	10
BABY GREENS, CHERRY TOMATOES AND BALSAMIC VINAIGRETTE	
<b><u>CARPACCIO DI MANZO</u></b>	13
PAPER THIN SLICES OF PEPPER CRUSTED FILET MIGNON, ARUGULA, SHAVED PARMAGIANO & LEMON VINAIGRETTE	
<b><u>CETRIOLI E POMODORI</u></b>	10
CUCUMBER, TOMATOES, RED ONIONS, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE	
<b><u>MISTO DI MARE ALLA GRIGLIA</u></b>	16
GRILLED SCALLOPS, SHRIMP, BABY CALAMARI WITH ESCAROLE, ENDIVE, ARUGULA, FRISSE AND LEMON VINAIGRETTE	
<b><u>INSALATA DI FINOCCHI, ARANCE E FRUTTI DI BOSCO</u></b>	12
ORANGES, FENNEL WITH MIXED BERRIES AND BALSAMIC DRESSING	

### PASTE

<b><u>PENNE CON MELANZANE</u></b>	14
EGGPLANT, CAPERS, TOMATO SAUCE AND RICOTTA SALATA	
<b><u>RIGATONI AL RAGU</u></b>	16
MEAT RAGU	
<b><u>LINGUINE AI FRUTTI DI MARE</u></b>	22
SHRIMP, SEA SCALLOPS, CLAMS, MUSSELS AND CALAMARI	
<b><u>SPAGHETTI BAGASCIA</u></b>	16
GARLIC, CAPERS, GAETA OLIVES, ANCHOVIES AND MARINARA SAUCE	
<b><u>CAPELLINI E PROSCIUTTO</u></b>	17
ANGEL HAIR PASTA, WITH MUSHROOMS, PROSCIUTTO, PEAS & TOMATO, CREAM SAUCE	
<b><u>FETTUCCINE AL POMODORO</u></b>	15
HOME MADE FETTUCCINI, TOMATO SAUCE AND FRESH BASIL	
<b><u>ORECCHIETTE E RAPETTE</u></b>	18
EARLOBE SHAPED PASTA AND BROCCOLI RAPA, GARLIC AND OLIVE OIL	

### POLLO - PESCE - CARNE

<b><u>BATTUTA DI POLLO ALLA GRIGLIA</u></b>	16
GRILLED POUNDED CHICKEN BREAST, MESCULIN SALAD AND FRIED POTATOES	
<b><u>SALMONE ALLA GRIGLIA</u></b>	22
GRILLED ATLANTIC SALMON AND VEGETABLES JULIENNE	
<b><u>SARAGO AL FORNO</u></b>	19
ROASTED FILLET OF PORCIE, ROASTED POTATOES AND VEGETABLES	
<b><u>POLLO ALLA PARMIGIANA</u></b>	18
BREADED CHICKEN WITH PARMIGIANO CHEESE	
<b><u>MELANZANE AL FORNO</u></b>	15
EGGPLANT PARMIGIANA	