



BRUNCH

Omelette w/cherry tomatoes , basil and goat cheese (s/w crispy potatoes)	\$14
Caramelized French Toast with fresh strawberries, Maple syrup and mascarpone whipped cream	\$14
Three-eggs scrambled with chorizo, sweet red pepper, and pecorino Romano cheese	\$14
Smoked Salmon and green onion scramble s/w goat cheese butter on rustic toast	\$17
Classic Benedict w/Canadian bacon, Hollandaise sauce s/w rosemary home fries	\$14
Crab cake Benedict with chipotle hollandaise sauce s/w rosemary home fries	\$18
Fresh organic Polenta w/ shrimp, sriracha and truffle oil	\$17
Nutella stuffed french toast waffle with mix berry sauce	\$15
Buttermilk waffle w/banana, walnuts, sea salted caramel and mascarpone whipped cream	\$14

+ \$2 for egg whites * We use only organic eggs

SALADS

MELA: Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	\$12
PECORAIO: Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing	\$12
ARCOBALENO: Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (24 month aged)	\$12
BARBABIETOLA: Roasted beets, marinated red onions, fresh burrata and pistachio crumble	\$12

MAIN

Black spaghetti with blue crabmeat, scallion, lemon & calabrian chilli	\$17
Fettucine wigh wild mushrooms, light cream sauce & pecorino Romano	\$15
Rigatoni with grandma’s Bolognese sauce	\$14
Pappardelle with honey-braised shortrib ragu	\$16
Rigatoni with eggplant, tomato sauce, basil and fior di latte mozzarella	\$14
Grilled Natural Flank steak (Creekstone Farms) with “chimichurri” served over arugula with rosemary-roasted potatoes	\$22
Striped bass Piccata with lemon-capers sauce served with braised kale	\$24

SIDES

Waffle with Vermont maple syrup	\$8
Vermont Cheddar Waffle	\$8
Sauteed spinach with lemon	\$8
Double smoked bacon	\$8

APETIZERS

Grilled marinated calamari with arugula and Mayer lemon marinated red onions	\$18
Buffalo mozzarella (Napoli) with Prosciutto di Parma	\$12
Prosciutto di Parma, fig jam & gorgonzola Mountain Aged cheese (From Lombardy) bruschetta	\$12



DRINKS

Freshly squeezed OJ.....	\$6
Bellini , Mimosa.....	\$10
Prosecco.....	\$10

HOT DRINKS

Espresso.....	\$3.5
Capuccino.....	\$5
Café Americano.....	\$3
Selection of tea.....	\$3.5

SOFT DRINKS

Coke, Diet Coke, Sprite, GingerAle.....	\$4
Aranciata, Limonata San Pellegrino.....	\$5
Sparkling water	\$6

BEER MENU

\$7

Peroni

Premium, clear, golden-yellow lager with a slightly bitter taste

Menabrea Ambratta

Vibrant cooper color, roasted grains, Light malt & caramel undertones

DOMESTIC BEERS

Six Point Sweet Action (Brooklyn)

The original Six point. Part pale ale, part wheat, part cream ale

Six Point Bengali Tiger IPA (Brooklyn)

Blaze orange in color, with an abundance of citrus hop bitterness, and a full pine and grapefruit bouquet in the aroma

Coney Island Mermaid (Brooklyn)

Pilsner, crisp and nicely hopped lager balanced fruity aroma

Alphabet City (New York)

A crisp, light-bodied golden ale with hints of citrus and white pepper.

Amber Ale (New York)

Amber hue with toasted & sweet caramel notes. Malt & herbal hop notes

Our pasta, Bread & Desserts

are made fresh every day on the premises

Whole wheat and gluten free pasta available upon request

OUR PASTAS, BREAD AND DESSERTS ARE MADE FRESH EVERYDAY ON THE PREMISES * WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE UPON REQUEST

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

