



**BRUNCH**  
**(includes coffee)**

**Omelette w/cherry tomatoes , basil and goat cheese (s/w crispy potatoes) 11**  
**Hazelnut crusted French Toast** with mixed berry compote and maple syrup) 12  
**Three-eggs scrambled** with chorizo, sweet red pepper, and pecorino romano cheese 11  
**Smoked Salmon Benedict** with Hollandaise sauce (s/w crispy potatoes) 12  
**Classic Benedict** w/Canadian bacon, Hollandaise sauce (s/w crispy potatoes) 11  
**Fresh organic Polenta** with braised Tuscan Kale, poached eggs and chili oil 12  
**Buttermilk waffle** with strawberries, fresh basil and mascarpone whipped cream 11

+ \$2 for egg whites

**SIDES**

Crispy garlic-rosemary potatoes 5  
Sautéed Kale with lemon 5  
Double smoked bacon. 4.50

Freshly squeezed OJ 5  
Bellini , Mimosa, Prosecco 7

**INSALATE**

**Baby Arugula**, apples, toasted hazelnuts and Gorgonzola  
Mountain Aged (Lombardy) 8  
**Shaved brussels sprouts**, marcona almonds, pecorino  
Romano & citrus dressing 9  
**Organic greens, roasted tomatoes, buffalo mozzarella**  
and pine nuts 9

**ANTIPASTI**

**Grilled marinated calamari** with arugula and Meyer lemon  
marinated red onions 9  
**Buffalo mozzarella** (Napoli)with Prosciutto di Parma 11  
**Bruschetta** w/Prosciutto di parma, fig jam & Gorgonzola Mountain  
Aged cheese(Lombardy)7

**PASTAS and SECONDI**

**Homemade Black spaghetti** with wild blue crab meat, scallion, lemon and  
calabrian chilli 17  
**Homemade fettuccine** with wild mushrooms, light cream sauce &  
pecorino romano 14  
**Rigatoni** with Grandma's Bolognese sauce 14  
**Pappardelle** with honey-braised short short rib ragu 15  
**Rigatoni with eggplant**, tomato sauce, basil and fior di latte mozzarella 14  
**Chicken BLT Panino**, lemony grilled chicken , bacon, tomato and lettuce 13  
**Prosciutto Panino**, Prosciutto di Parma, fresh mozzarella, arugula 13

**Grilled Natural Flank steak** (Creekstone Farms) with "Chimichurri" served over arugula  
with rosemary-roasted potatoes 19

**Striped bass Piccata w/lemon-capers sauce s/w braised kale.** 19

**No Substitutions Please**  
20% gratuity will be added to parties of 6 or more

### Brunch Drinks

Freshly squeezed OJ 5  
Bellini , Mimosa, Prosecco 8

### White and rosé by the glass

Pinot Grigio (Venice) 8.00  
Torrantes (Argentina) 8.50  
Pecorino DOC (Tuscany) 10.00  
Trebiano D'Abruzzo (Abruzzo) 8.00  
Rosé Cerasuolo (Abruzzo) 8.50

### Aperitifs

Prosecco di Valdobbiadene (Venice) 8.00  
Bellini (Prosecco & white peach  
nectar) 8.00

### Beers 7.00

Peroni (Italy)  
Moretti La Rossa (Italy)  
Six Point Sweet Action (Brooklyn)  
Six Point Bengali Tiger IPA  
(Brooklyn)

### Red by the glass

Pinot Nero (Venice) 8.00  
Malbec (Argentina) 8.50  
Montepulciano D'Abruzzo (Abruzzo) 8.50  
Barbera D'Alba Organic (Piedmont) 10.50  
Chianti DOCG (Tuscany) 8.00  
Dolcetto d'Alba (Piemonte) 9.50

### WHITE AND ROSÉ WINES

Cerasuolo Rose 14 (Abruzzo).....\$32.00  
Pinot Grigio Villa Brunasca 14 (Venice).....\$32.00  
Sauvignon Roche Noire 14 (France).....\$32.00  
Friulano Tenuta La Ponca12 (Friuli).....\$42.00  
Trebiano D'Abruzzo Dama 14 (Abruzzo).....\$32.00  
Falanghina Sanio 13 (Campania)ORGANIC.....\$36.00  
Pecorino Le Merletaie 14 (Tuscany).....\$38.00

### RED WINES

Chianti Piazzano DOCG 12 (Tuscany).....\$32.00  
Montepulciano D'Abruzzo Dama 13 (Abruzzo).....\$33.00  
Pinot Noir Villa Rocca 12 (Venice).....\$32.00  
Malbec Graffigna 12 (Argentina).....\$33.00  
Primitivo Salento 12(Puglia).....\$35.00  
Aglianico Del Taburno Nifo 11 (Campania)ORGANIC.....\$38.00  
Etna Rosso 13 (Sicily).....\$39.00  
Dolcetto d'Alba Vigneto del Mandorlo 13 (Piemonte).....\$39.00  
Schioppettino La Ponca 11(Friuli).....\$46.00  
Barbera d'Alba Barberis 12 (Piedmont)ORGANIC.....\$48.00  
Rosso di Montalcino DOC 13 (Tuscany).....\$65.00  
Brunello Montalcino Le Macioche DOC 05 (Tuscany).....\$98.00