

## BRUNCH

Omelette w/cherry tomatoes , basil and goat cheese \$14  
(s/w rosemary home fries)

Caramelized french toast with fresh strawberries, maple \$14  
Syrup and mascarpone whipped cream

Three-eggs scrambled with chorizo, sweet peppers \$14  
and pecorino romano cheese

Smoked salmon benedict served with rosemary home fries \$17

Crab cake Benedict served with rosemary home fries \$18

Classic Egg Benedict w/ rosemary home fries \$15

Buttermilk waffle with bananas, walnuts, sea salted caramel \$14  
Mascarpone whipped cream

Buttermilk waffle with mixed berries compote \$14

## PRESSED PANINI

Served in a homemade ciabatta bread

### CONTADINO \$ 16

Prosciutto di Parma, tomatoes, fresh mozzarella,  
basil

### POLLAIO \$17

Grilled chicken breast, Calabrian Mayo, fontina  
cheese, caramelized onions, Arugula

### VEGETARIANO \$16

Grilled zucchini, roasted red peppers, avocado,  
pickled cherry peppers and buffalo mozzarella

### GRILLED CHEESE \$14

With Vermont Cheddar cheese

## ROMAN SUNDAY

## PASTA

### SPAGHETTI CARBONARA \$17

with organic egg, Pecorino Romano cheese,  
pancetta and black pepper

### BUCATINI ALL'AMATRICIANA \$18

with guanciale, tomato sauce, crushed red pepper,  
Pecorino Romano cheese

### GNOCHI CACIO E PEPE \$15

With Pecorino Romano cheese and freshly cracked  
black pepper.

**ADD BURRATA \$4**

## SIDE DISHES

Waffle with maple syrup \$8

Sauteed Spinach with lemon \$ 8

Double smoked bacon \$8

## DRINKS

Freshly squeezed OJ \$6

Bellini- Mimosa- Aperol Spritz \$ 10

Prosecco \$10