



# 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

