

BRUNCH

Corn, tomato, basil and aged Feta cheese Omelette \$17

Banana foster french toast with pecans, brown sugar, bananas
and Rum(optional) \$16

Three-eggs scrambled with chorizo, sweet peppers \$17
and pecorino romano cheese

Smoked salmon benedict served with rosemary home fries \$19

Uova in purgatorio, poached eggs in Calabrian fresh tomato sauce, Pecorino
Romano and a touch of pesto with side of rustic bread \$18

Classic Egg Benedict w/ rosemary home fries \$17

Buttermilk waffle with fresh strawberries and ice cream \$16

3 eggs Any Style with Home Fries and Bacon \$17

PIADINA

Italian flatbread from Emilia Romagna

CLASSIC PIADINA \$ 16

Prosciutto di Parma, Stracchino cheese and arugula

CAPRESE \$15

Tomatoes, mozzarella and fresh basil

AFFUMICATO \$18

Smoked Salmon, soft scrambled egg, and scallion

ROMAN SUNDAY PASTA

SPAGHETTI CARBONARA \$19

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

BUCATINI ALL'AMATRICCIANA \$20

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

ADD BURRATA \$5

SIDE DISHES

Simple Waffle with maple syrup \$8

Sauteed Spinach with lemon \$9

Double smoked bacon \$8

DRINKS

Freshly squeezed OJ \$6

Bellini- Mimosa- Aperol Spritz \$12

Prosecco \$12