

# Brunch

## APPETIZERS

**CRABCAKES** \$18

Two Per Order, Arugula, Spicy Aioli

**OCTOPUS** \$18

Griddled Octopus, Crispy Polenta, Spinach, Shiitake Mushrooms, Puttanesca Sauce

**CHARCUTERIE FOR TWO** \$26

Selected Assortment of Imported Meats and Cheeses

**PESTO TOAST** \$16

Basil Pesto, Heirloom Tomato, Burrata

## EGGS

**ITALIAN SAUSAGE OMELET** \$15

Italian Sausage, Roasted Peppers, Onion, Mozzarella, Side of Yukon Roasted Potatoes

**VEGGIE OMELET** \$15

Shiitake Mushrooms, Spinach, Sun Dried Tomatoes, Fontina, Side of Yukon Roasted Potatoes

**VINO BREAKFAST** \$15

Two Scrambled Eggs, Pulled Wild Boar, Touch of Calabrian Chili, Side of Yukon Roasted Potatoes

## SOUP

**SOUP OF THE DAY** MP

## PIZZA

**PIZZA BIANCA** \$21

Mozzarella and Bufala, Truffle Oil, Arugula

## SALADS

**BEEF CARPACCIO** \$12

Beef Tenderloin, Arugula, Shaved Parmesan, Lemon Dressing, Truffle Oil

**CRISPY PROSCIUTTO SALAD** \$14

Arugula, Mixed Greens, Crispy Prosciutto, Enoki Mushrooms, Champagne Honey Mustard Dressing

*Add Chicken +7*

*Add Shrimp +9*

**TRICOLORE SALAD** \$16

Endives, Arugula, Frisee, Roasted Pears, Caramelized Walnuts, Blue Cheese Crumble, Balsamic Glaze

## PASTAS

**CAPELLINI** \$16

Angel Hair, Fresh Tomato, Garlic, and Basil

**PAPPARDELLE PESTO SHRIMP** \$25

Pappardelle with Basil Pesto, Shrimp

**TRUFFLE TAGLIATELLE** \$28

Rigatoni, Vodka Pink Sauce, Mildly Spicy Italian Sausage

## PANINIS

**CHICKEN PANINI** \$16

Chicken, Arugula, Sundried Tomato Mayo, Pepperjack Cheese, Side of Mixed Greens with Tomato, Shaved Parmesan and Balsamic

**MORTADELLA PANINI** \$16

Mortadella, 2 Fried Eggs, Asiago Cheese, Mustard Mayo, Side of Yukon Roasted Potatoes

## ENTRÉES

**SHORT RIB** \$29

Braised Short Rib in its Own Juice, Light Horseradish Mashed Potatoes, Spinach

**VEAL PARMESAN** \$29

Pounded Thin and Breaded Veal with Side of Angel Hair Marinara

## DESSERT

**APPLE STRUDEL** \$10

**MINI BEIGNETS** \$8

**GELATO TRIO** \$11

**TRIPLE CHOCOLATE CAKE** \$11



ITALIAN BISTRO & BAR

*\*Thoroughly cooking goods of animal origin such as beef, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance*