

Brunch

APPETIZERS

CRABCAKES \$18

Two Per Order, Arugula, Spicy Aioli

POLPO \$18

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

CHARCUTERIE FOR TWO \$29

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 \$15

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 \$18

Angel Hair, Fresh Tomato, Garlic, and Basil

PAPPARDELLE PESTO SHRIMP \$25

Pappardelle with Basil Pesto, Shrimp

TRUFFLE TAGLIATELLE \$28

Tagliatelle, Shiitake Mushrooms, Parmesan Fondue, Truffle Butter

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 \$31

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

VEAL PARMESAN \$31

Pounded Thin and Breaded Veal with Side of Angel Hair Marinara

SALMON \$31

Lemon Butter, Sun Dried Tomatoes & Artichoke Sauce, Parsley, Celery, Root Puree, French Beans

DESSERT

APPLE STRUDEL \$10

GELATO TRIO \$11

TRIPLE CHOCOLATE CAKE \$12



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*