

BRUNCH MENU

BLOODY MARY	13	12	DONNA ROSSA
BELLINI	12	10	APEROL SPRITZ
MIMOSA	12	12	PROSECCO

FRUIT SALAD	8/9
Assorted seasonal fruit salad / yogurt	
CASTAGNA	9
Chestnut crêpes with mascarpone and poached pear	
CESARE	8/11
Classic Caesar salad with garlic croutons / grilled chicken	
PAN D'ORO	9
Pandoro golden toast served with berries	
PANCAKES	8
2 Pancakes with mixed berries and cream in a mixed berry compote	
BISCUIT	15
Grilled chicken breast served in a sausage gravy over biscuits	
PARMA COTTO	12/15
Eggs Benedictine with Parma Cotto (Italian cooked ham) / or with smoked salmon	
PROSCIUTTO	12.5
2 eggs over easy served with prosciutto crudo and grilled asparagus, wrapped in bacon	
PARMIGIANA ALLA SORRENTINA	14
Eggplant, mozzarella, parmigiana cheese in a basil tomato sauce	

POLENTA	13.5
Fried cornmeal with sausage ragu' in a red wine reduction sauce topped with a fried egg	
SALMONE	15
Wild smoked salmon with onions, capers, grilled asparagus and poached eggs	
SPINACI	16
Spinach and goat cheese omelette	
BURGER A MODO NOSTRO	15
Grilled beef burger, fontina cheese, lettuce and tomato served with French fries and caramelized onions	
PANINO AMERICANO	11
Grilled vegetables with homemade pesto sauce. Grilled on ciabatta bread. Served with Terra chips	
PANINO FELLINI	12
Prosciutto, fontina and fig spread. Grilled on ciabatta bread. Served with Terra chips	
PANINO TARTINA	14
Sirloin steak, arugula, provolone cheese and mayo. Grilled on ciabatta bread. Served with Terra chips	
RULLÉ DI POLLO	16
Chicken legs stuffed with sausage and pancetta in a rosemary demi-glace cacciatore sauce	
QUATTRO FORMAGGI	16
Homemade crêpes filled with four cheeses (Emmental, Asiago, Fontina, Caciovallo)	

If you have any food allergies, please let your server know ... we care.
 20% Service Charge Will Be Added To All Parties Of 6 or More.