

BRUNCH MENU

BLOODY MARY 13

BELLINI 12

MIMOSA 12

12 **DONNA ROSSA**

10 **APEROL SPRITZ**

10 **PROSECCO**

FRUIT SALAD 14/16

Assorted seasonal fruit salad / yogurt

CESARE 10 / 15 / 18

Classic Caesar salad with garlic croutons /
grilled chicken / grilled shrimp

COTOLETTA 17

Chicken cutlet served with French fries
Additional fried egg + \$2

PANCAKES 17

2 Pancakes with mixed berries and cream
(mascarpone and yogurt) in a mixed berry compote

PAN D'ORO 17

Golden toast served with berries and maple syrup

FRITTATA VEGETARIANA 16

Frittata with potatoes, asparagus, onions, peppers,
zucchini and cherry tomatoes

PARMA COTTO 17/19

Eggs Benedictine with Parma Cotto (Italian cooked
ham) / or with smoked salmon

PROSCIUTTO OVER EASY 16

2 eggs over easy served with prosciutto crudo and
grilled asparagus, wrapped in bacon

BISTECCA 22

Grilled sirloin steak topped with a fried egg.
Additional egg +\$2

ANACAPRI PANINO 19

Grilled vegetables with homemade lemon pesto, on
toast. Served with fries

BURGER A MODO NOSTRO 21

Grilled beef burger, fontina cheese, lettuce and
tomatoes. Served with French fries, onions and
bacon

SALMONE 20

Wild smoked salmon with onions, capers, grilled
asparagus and poached eggs

SPINACI OMELETTE 17

Spinach and goat cheese omelette

RAVIOLI 20

Homemade ravioli filled with fresh and aged
caciotta with grana padano cheese, in a fresh
tomato sauce

PARMIGIANA ALLA SORRENTINA 20

Eggplant, mozzarella, parmigiano cheese in a basil
tomato sauce, with spaghetti al pomodoro

CARBONARA 20

Pasta with pancetta, egg yolk and grana padana
cheese. (Option to sub egg yolk with cream)

POLPETTE 20

Spaghetti pasta with homemade meatball in tomato
sauce

LASAGNA 20

Lasagna pasta with mozzarella, tomato, bechamel and
bolognese sauce