



SUNDAY BRUNCH

ZUPPA FREDDA DI POMODORO, VERDURE E MOZZARELLA | 16
CHILLED TOMATOES SOUP, DICED VEGETABLES, BUFFALO MOZZARELLA

TOAST CON SALMONE, AVOCADO, POMODORI, UOVA FRITTE, SALSA AL FORMAGGIO | 21
WHITE TOAST WITH SMOKED SALMON, AVOCADO, HEIRLOOM TOMATO, PAN FRIED EGGS, CHEESE SAUCE

UOVA IN CAMICIA, CROCCHETTE DI PATATE, FONDUTA DI PECORINO, ASPARAGI ALLA GRIGLIA | 21
TWO POACHED EGGS OVER ENGLISH MUFFIN, HAM AND PECORINO CHEESE SAUCE, HASH BROWNS, GRILLED ASPARAGUS

OMELETTE AL BIANCO D'UOVO, SALMONE, ASPARAGI, INSALATA DI FRUTTA | 21
EGG WHITE OMELET, SMOKED SALMON, ASPARAGUS, FRUIT SALAD

FRITTATA CON FUNGHI E PROVOLONE, SALSICCE DI MAIALE | 21
FRITTATA WITH MUSHROOMS AND PROVOLONE, ROASTED PORK SAUSAGES

PACCHERI ALL'AMATRICIANA | 31
PACCHERI PASTA WITH CRISPY GUANCIALE, CARAMELIZED ONION, CORBARINO TOMATO SAUCE, PECORINO

FILETTO DI DENTICE ARROSTO, SALSA DI POMODORO FRESCO, CAROTINE, CIPOLLE FRESCHE | 39
ROASTED RED SNAPPER FILLET, FRESH TOMATO SAUCE, BABY CARROTS, FRESH ONIONS

FILETTO, UOVO ALL'OCCHIO DI BUE, PATATINE FRITTE | 39
ROASTED BEEF TENDERLOIN, PAN FRIED EGGS SUNNY SIDE STYLE, SHOESTRING FRIES

AL FRESCO SIPS

SUMMER COCKTAILS

BELLINI | 15
PROSECCO, PEACH PUREE

SANGRIA IN MILANO | 15
PINOT GRIGIO, ITALIAN LEMONADE, FRESH RASPBERRIES

PALOMA | 16
DON JULIO BLANCO, GRAPEFRUIT JUICE, LIME, CLUB SODA

BOLLICINE

SPARKLING WINE BY THE GLASS

IL SOGNO, VITICOLTORI DE CONCILII | 14
MALVASIA AND FIANO – CAMPANIA, ITALY

FERRARI, BRUT ROSE' | 15
CHARDONNAY AND PINOT NOIR – TRENITNO, ITALY

TAITTINGER, BRUT LA FRANCAISE | 19
CHARDONNAY, PINOT NOIR, PINOT MEUNIER – CHAMPAGNE, FRANCE

EXECUTIVE CHEF

Franco Sangiacomo

WASHINGTON, SUNDAY JULY 26, 2020