



## SUNDAY BRUNCH

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

BRUSCHETTA CON SALMONE, AVOCADO, POMODORI, UOVA FRITTE, SALSA AL FORMAGGIO | 21  
BRUSCHETTA, 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

RIGATONI ALLA GRICIA CON LE FAVE | 29  
RIGATONI PASTA, GUANCIALE, PECORINO, ONIONS, FAVA BEANS

FILETTO DI SPIGOLA DEL CILE ARROSTO, SALSA DI POMODORO FRESCO, CAROTINE, CIPOLLE FRESCHE | 39  
ROASTED CHILEAN SEA BASS FILLET, FRESH TOMATO SAUCE, BABY CARROTS, FRESH ONIONS

FILETTO DI MANZO ARROSTO, UOVO ALL'OCCHIO DI BUE, PATATE ARROSTO | 39  
ROASTED BEEF TENDERLOIN, PAN FRIED EGGS SUNNY SIDE STYLE, FINGERLING POTATOES

## 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 JUCIE, LIME, CLUB SODA

## BOLLICINE

*SPARKLING WINE BY THE GLASS*

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

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

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

## EXECUTIVE CHEF

*Franco Sangiacomo*

All patrons must wear face coverings while not eating or drinking (e.g. while ordering food and prior to being served, and after completion of meal). Please maintain 6 feet of distance from those not in your party.