



SUNDAY BRUNCH

ZUPPA DI ZUCCA E VERDURE | 16
BUTTERNUT SQUASH SOUP, BLACK TRUFFLE

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 ALL'AMATRICIANA | 29
RIGATONI, OLIVES, CAPERS, TOMATO SAUCE, BASIL

FILETTO DI IPPOGLOSSO ARROSTO, SALSA DI POMODORO FRESCO, VERDURE DI STAGIONE | 39
ROASTED HALIBUT FILLET, FRESH TOMATO SAUCE, SEASONAL VEGETABLES

BISTECCA DI MANZO, UOVO ALL'OCCHIO DI BUE, PATATE ARROSTO | 39
SEARED BEEF RIB EYE, PAN FRIED EGGS SUNNY SIDE STYLE, FINGERLING POTATOES

AL FRESCO SIPS

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.