



Sunday Brunch

PANETTONE TOAST 21

SEASONAL BERR, TAHITIAN VANILLA GELATO

EGGS BENEDICT 22

SMOKED SALMON OR HAM PARMACOTTO OR SPINACH FLORENTINE
LEMON THYME HOLLANDAISE, FIELD GREENS

FRITTATA BIANCA 21

EGG WHITE FRITTATA, FOREST MUSHROOM, SEASONAL VEGETABLE, GREENWAY FARM GREENS

OMELETTE CON FUNGHI E FORMAGGIO 22

FOREST MUSHROOM AND PARMIGIANO REGGIANO OMELETTE, HOUSE POTATOES

UOVA OCCHIO DI BUE 23

TWO SUNNYSIDE UP EGGS, TERRE DI SIENA PANCETTA, ROSEMARY POTATOES

UOVA STRAPAZZATE 23

SCRUMBLER EGGS, APULIAN BURRATA, ROSEMARY POTATOES

BRUSCHETTONE ALL'AVOCADO 21

AVOCADO TOAST ON COUNTRY BREAD, POACHED EGGS, BABY HEIRLOOM TOMATOES, CONTRONE CHILI
WITH SMOKED SALMON 6

BISTECCA CON LE UOVA 39

BEEF RIB EYE, SUNNY SIDE UP EGGS, ROSEMARY POTATOES,

SPAGHETTI ALLA CARBONARA 29

VICIDOMINI SPAGHETTI, TERRE DI SIENA GUANCIALE, FARMED EGG, PECORINO CHEESE

SIDES

BREAKFAST POTATOES 6
TERRE DI SIENA PANCETTA 8
COUNTRY SAUSAGE 8

EXECUTIVE CHEF

Domenico Cornacchia

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

*Ethical producers **Vital Farms** proudly supply our organic eggs, from their farms to our table.*