

BRUNCH & LUNCH

STARTERS

- SPIEDINO DI MARE** \$13
Shrimp italian bread-crumbs, seared and fried, topped with our lemon butter sauce.
- BRUSSELS SPROUTS** 🍷 % 🌱 \$10
House vinaigrette, creme fraiche.
- PROSCIUTTO CROQUETTES** \$13
Potato fritters, filled with crispy prosciutto, parmigiano reggiano, served with saffron aioli.
- CHEESE BITES** 🍷 \$8
Melted cheese breaded and fried.
- MEATBALLS ALL'AMATRICIANA** \$9
Tender meatballs in a smoky, spicy tomato sauce with pancetta and chili.

BRUNCH INSPIRATIONS

- FRENCH TOAST** 🍷 \$14
Brioche bread, mixed berry spread in wine reduction, accompanied by ice cream and pistachios.
- CROISSANT SANDWICH** \$15
Honey caramelized croissant, stuffed with arugula, burrata, italian mortadella and pistachios. Served with potato chips.
- L'ESSENZIALE** \$16
2 eggs of any style, bacon, avocado, potatoes, bread and sour cream.
- POLLO E WAFFLE** \$15
Golden, crispy fried chicken paired with a warm, fluffy waffle, drizzled with maple syrup.
- UOVA AL PURGATORIO (dairy free)** \$16
Soft boiled eggs in red sauce with feta cheese, cilantro and fresh herbs. Served with bread toast.

SIDES

1 Egg \$3 / Fried Potatoes \$4 / Bacon \$5 / Salad \$4

SOUPS AND SALADS

- PANZANELLA** 🍷 \$13
Bread croutons, tomato, black olives, mozzarella, basil, vinaigrette.
- INSALATA FRESCA** \$15
Spring mix, burrata cheese, apricot, fresh tomato, and orange vinaigrette.
- PUMPKIN SOUP** 🍷 % 🌱 \$6
Fresh made pumpkin soup.

LUNCH

- BISTECCA*** 🌱 \$42
16oz Angus premium rib-eye, served with parmigiano roasted potatoes.
- SALMON PICCATA** 🌱 \$25
Salmon oven baked with piccata sauce, served with carrots and asparagus.
- CHICKEN PARMESAN** \$21
Potato puree, house italian style breaded chicken, served with red sauce and mozzarella cheese.
- BEEF LASAGNA** \$19
Layers of pasta, rich beef ragu, creamy bechamel, and melted mozzarella.
- CARBONARA TABLESIDE PREPARATION** 🍷 \$26
Sauce made from scratch with egg Yolk, parmesan cheese, guanciale (pork), and pepper.
- SPIEDINO DI MARE PASTA** \$19
Shrimp italian bread-crumbs, seared and fried, topped with our lemon butter sauce, served with alfredo fettuccine.
- PASTA ALLA NORMA** \$18
Fresh eggplant and tomato oven baked, served with marinara sauce and rigatoni.
- AVOCADO PESTO** 🍷 % \$16
House pesto made with avocado, bechamel, parmesan, pistachios.



= Gluten Free



= Vegetarian



= Vegetarian Option



= Vegan Option



= Spicy

Parties of 5 & more will be automatically charged for a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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DRINKS

COCKTAILS

BLAME IT ON THE APEROL	\$13
Aperol, homemade strawberry jam, pineapple juice, can xA.	
HOUSE BLOODY	\$12
Tomato infused gin, fresh lime juice, salt, pepper, spicy, worcestershire sauce, tomato juice.	
MIMOSA GLASS	\$8
CAFE A LA SALT	\$11
Caramel vodka, espresso shot, coffee liqueur, orgeat, shaved dark chocolate.	

COFFEE

ESPRESSO MACCHIATO	\$3.75
Single Coffee topped with a dollop of heated foamed milk.	
CAPPUCCINO	\$4.50
Equal parts of espresso and steamed milk, chocolate syrup on top.	
LATTE	\$4.50
Black coffee with steamed milk. Served hot or cold.	
VANILLA LATTE	\$5.25
Add Whipped cream +\$1.50	
CARAMEL LATTE	\$5.25
Add Whipped cream +\$1.50	
CHOCOLATE LATTE	\$5.25
Add Whipped cream +\$1.50	
HAZELNUT LATTE	\$5.25
Add Whipped cream +\$1.50	
AMERICANO	\$3
Black medium cup of coffee.	