

PIATTI

BRUNCH

BRUNCH STARTERS (EACH SERVES TWO)

SEASONAL FRUITS & BERRIES
Fresh Fruit of the Season 9.95

CAPRESE
Sliced Heirloom Tomatoes, Fresh Mozzarella,
Basil, Arbequina Olive Oil & Sea Salt 10.95

OLIVE
Marinated San Remo & Castelvetrano Olives 4.95 / 7.95

ANTIPASTI PLATTER
Prosciutto, Artisan Salami, Long Stem Artichokes,
Stuffed Cherry Peppers, Olives & Italian Cheese 10.95

BRUNCH SPECIALTIES

Served With Herb Roasted Potatoes &
One Order of Fresh Baked Breakfast Breads
Additional Order of Breads for the Table 5.95

EGGS BENEDICT
Canadian Bacon, Toasted English Muffin,
Poached Eggs, Hollandaise 12.95

EGGS AL FORNO
Wood Oven Baked Eggs, Spinach, Bacon,
Tomato, Parmigiano & Brioche Toast 12.95

EGGS SARDOU
Poached Eggs, Creamed Bloomsdale Spinach,
Castroville Artichokes, Hollandaise 14.95

HAM & CHEESE OMELETTE
Three Farm Eggs, Black Forest Ham,
Gruyere Cheese & Mustard Croutons 12.95

CRAB CAKE BENEDICT
Piatti English Muffins, Poached Farm Eggs,
Roasted Pepper Hollandaise 13.95

BOURBON VANILLA FRENCH TOAST
Pure Maple Syrup & Seasonal Fruit 11.95

AIDELLS CHICKEN APPLE SAUSAGE
Scrambled Eggs & Scallions 12.95

GRILL & OVEN

SALMONE
Wood Oven Baked Salmon, Salmoriglio Sauce,
Basil Mashed Potatoes, Local Cherry Tomatoes 24.95

POLLO ALLA DIAVOLA
Free Range Chicken Scallopini, Potato Puree,
Spring Vegetables, Spicy Pancetta Sugo 16.95

MAIALE
House-Cured Pork Chop, Farro Risotto, Grilled Peach,
House Made *Saba*, Green Olive-Almond Relish 21.95

SIDES

Grilled Levain Toast w. Sweet Butter & Preserves 2.25
Niman Ranch Bacon 3.95
Aidells Chicken Apple Sausage 5.95
Herb Roasted Potatoes 1.95

KIDS UNDER TWELVE

French Toast & Niman Ranch Bacon 7.95
Cheesy Scrambled Eggs & Niman Ranch Bacon 6.95
Penne Pasta w. Tomato Sauce or Butter 6.95
Pizza, Tomato Sauce & Cheese 7.95

STARTER LUNCH SALADS & ANTIPASTI

ZUPPA DEL GIORNO 3.95 / 6.25

CAESAR
Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing 4.95 / 7.95
Chicken Caesar 13.95 Grilled Prawn Caesar 13.95

MISTA
Organic Mixed Greens, Ricotta Salata,
Red Wine Shallot Vinaigrette, Candied Walnuts 4.95 / 7.95

RUCOLA
Arugula Salad w. Shaved Fennel, Local Stonefruit,
Marcona Almonds & Meyer Lemon Vinaigrette 5.95 / 8.95

CARPACCIO
Sliced Niman Ranch Beef, Sicilian Olive Oil,
Wild Arugula, Capers, Parmesan 10.95

FRITTO MISTO
Semolina Fried Calamari, Shrimp & Vegetables,
Spicy Roasted Tomato Sauce 11.95

ENTRÉE SALADS

CAPRICCIOSA
Turkey "Cobb" w. Butter Lettuce, Bacon,
Avocado, Grilled Red Onions, Tomatoes,
Gorgonzola-Tarragon Buttermilk Dressing 15.95

SPINACI CON POLLO
Baby Spinach, Warm Braised Chicken,
Apple-Balsamic Vinaigrette, Crispy Onions 12.95

INSALATA DI SALMONE
Warm Poached Salmon Strips,
Arugula, Shaved Fennel, Cucumber, Tomato,
Olives, Honey-Lime Dressing 9.95 / 13.95

PANINI E PIZZA

POLLO
Grilled Chicken Breast, Provolone,
Arugula & Pesto Aioli 11.95

MARGHERITA
Mozzarella, Parmesan, Tomato Sauce & Basil 11.95

FUNGHI
Roasted Mushrooms, Smoked Mozzarella, Garlic,
Wild Arugula, Oregano, Chiles & Olive Oil 12.95

SALSICCIA
Fennel Sausage, Roasted Spring Onions,
Mozzarella, Grana, Garlic, Chiles & Olive Oil 12.95

PASTA

CAPELLINI POMODORO
Angel Hair Pasta, Garlic, Basil, Tomato Sauce 9.95 / 12.95

RAVIOLI AL LIMONE
House-Made Spinach-Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 11.95 / 15.95

PASTA AL FORNO *RUSTICA*
Wood Oven-Baked Rigatoni w. House Smoked Chicken,
Pancetta, Parmigiano, Marsala Wine & Cream 11.95 / 15.95

RAVIOLI DI NONNA
My Grandmother's Ravioli w. Veal, Pork
& Spinach Filling, Oyster Mushrooms
& Rich Veal Jus 12.95 / 16.95

GNOCCHI
Potato Dumplings, Prosciutto, English Peas,
Leek Cream Sauce 11.95 / 15.95

TAGLIATELLE
House Made Pasta Ribbons w. Shrimp,
Spinach, Mushrooms & Garlic Butter 13.95 / 17.95

Seasonal Menu Subject to Change
Call 925-838-2082 for More Information