

# PIATTI

## BRUNCH

<b>AVENA CON FRUTTA DI BOSCO</b> House-Made Maple & Almond Granola w. Fresh Berries, Served w. Milk or Low Fat Yogurt	7.
<b>PIATTO DI FRUTTA</b> Mixed Seasonal Fresh Fruit w. Mint & Yogurt	7.
<b>PIZZA CON PANCETTA &amp; UOVA</b> Tomato Sauce, Mozzarella, Grilled Pancetta, Arugula & an Egg	12.
<b>FRITTELLE ALLO SCIROPPO D'ACERO</b> Buttermilk Pancakes w. Pure Maple Syrup Short Stack 9. Full Stack	13.
<b>FRITTELLE DI RICOTTA E LIMONE</b> Lemon Ricotta Pancakes w. Pure Maple Syrup Short Stack 9. Full Stack	13.
<b>TOSTO FRANCESE CON FRUTTA DI BOSCO</b> French Toast, Hazelnut Praline Butter Huckleberries & Pure Maple Syrup	11.5
<b>FRITTATA</b> Asparagus, Fresh Herb & Goat Cheese Frittata w. Roasted Potatoes	14.
<b>UOVA PANCETTA O SALSICCIA</b> Two Eggs Any Style w. Applewood-Smoked Bacon or Italian Sausage, Crispy Potatoes & Grilled Bread	12.5
<b>UOVA CON POLENTA, SPINACI E PORCINI</b> Two Poached Eggs on Parmesan Polenta w. Spinach & Wild Mushrooms & Marinara Sauce	13.5
<b>UOVA MILANESE</b> Two Eggs Fried w. Bread Crumbs, Asparagus, Parmesan & Roasted Potatoes	11.
<b>BENEDETTO</b> Two Poached Eggs & Black Forest Ham on English Muffins w. Hollandaise & Roasted Potatoes	14.
<b>BENEDETTO CON SALMONE AFFUMICATO</b> Two Poached Eggs & Smoked Salmon on English Muffins w. Hollandaise & Roasted Potatoes	15.

## COCKTAILS & BEVERAGES

<b>MIMOSA</b> Prosecco w. Fresh Orange Juice The Classic Cocktail for Brunch	8.5
<b>BELLINI</b> Prosecco w. Peach Puree A Cocktail Made Famous at Harry's Bar in Venice	8.5
<b>AMORE MIO</b> Prosecco w. Amarena Cherries This Cocktail is a Favorite in Bologna	8.5
<b>BLOODY MARY</b> Vodka, Lemon Juice, Horseradish, Worcestershire, Tabasco & Tomato Juice	7.5
<b>RAMOS FIZZ</b> Gin 209, Lemon Juice, Lime Juice, Egg White, Sugar, Cream, Orange Flower Water & a Splash of Soda Water	8.5
<b>DIAMOND FIZZ</b> A Classic Gin Fizz w. a Splash of Prosecco	8.5
<b>ARANCIA</b> Fresh Squeezed Orange Juice Small Large	3.75 4.75
<b>MELOGRANO</b> Pomegranate, Orange & Lemon Juice w. Fresh Ginger	5.

Seasonal Menu Subject to Change  
Call 415-380-2525 for More Information