

BRUNCH

SATURDAY & SUNDAY

10AM - 4PM

DAILY SELECTION
OF PASTRIES FROM
SARAGHINA BAKERY

ORGANIC YOGURT,
HOUSE MADE GRANOLA
& POACHED FRUIT \$8

FRESH SEASONAL
FRUIT CUP \$5

FRENCH TOAST, FRESH
FRUIT & MAPLE SYRUP \$11

BRAISED BLUEBERRY
RICOTTA PANCAKES
& WHIP CREAM \$11

EGGS

**TWO EGGS
ANY STYLE \$11**
Organic Pork Bacon, Home
Fries and market Salad

STEAK AND EGGS \$16
Grilled organic STEAK,
home fries and Market Salad

FLORENTINE \$14
Sautéed SPinach,
Hollandaise Sauce,
Market Salad and
Home Fries

BENEDICT \$14
Prosciutto Cotto,
Hollandaise Sauce,
Market Salad and
Home Fries

SIDES

\$3 🍴 Egg Any Style

\$4 🍴 Home Fries

🍴 French Fries 🍴 Avocado

🍴 Sautéed SPinach,

\$5 🍴 HouseMAde Heritage

Pork sausage,

🍴 APPLEWOOD smoked Bacon

NORWEGIAN \$14
Smoked Salmon,
Hollandaise Sauce,
Market Salad and
Home Fries

BRUNCH

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PANINI

SARAGHINA SANDWICH \$13

Thinly sliced TOP Round Beef Pan seared w White Wine and Rosemary, arugula and Mayo

CATFISH PO-BOY \$13

Deep Fried cornflour crusted catfish fillet, Lettuce, Preserved tomato, pickled shallots and spicy mayo

CAMPAGNOLO \$12

Grilled Organic Chicken, Avocado and Sundried Tomato Pesto

VEGETARIANO \$10

Grilled Eggplant, Roasted Peppers, creamy goat cheese and basil pesto

HAVANA \$14

Pulled Heritage Pork, Prosciutto Cotto, Dolomiten Cheese, Cherry Tomatoes, Olive Tapenade and Spicy Pickle Mayo

HOUSE BURGER \$15

Grilled Grass Fed Beef w-Lettuce, Preserved Tomatoes, Caramelized Onions on Brioche Bun, served w-Fries

BURGER ADDITIONS \$2 EACH

MOZZARELLA, GORGONZOLA, GOAT CHEESE,
BACON, AVOCADO OR FRIED EGG

SALADS

FRANCESE \$11

Poached Eggs, Croutons, Guanciale Bacon, Lettuce and Lemon-Dijon Dressing

CUBANA \$10

Watercress, Avocado, Goat Cheese, Thyme and Walnuts

JAMAICANA \$11

Grilled Organic Chicken Breast, Mango, Lettuce and Walnuts

BIRRA

BOTTLE

PERONI Pale Lager, Italy \$6

BROOKLYN Lager, USA \$6

AUGUSTINER EDELSTOFF Helles Lager, Germany \$7

ROTHAUS Pilsner, Germany \$7

BELLS Amber, USA \$7

BALLAST POINT GRUNION Pale Ale, USA \$7

ALESMITH IPA, USA \$8

SCHNEIDER EDELWEISS

16.9oz Organic hefeweizen, Germany \$9

GREEN'S DISCOVERY GLUTEN FREE

16.9oz Amber Ale, Belgium \$10

AVAL CIDRE

Apple Cider, France \$7

DRAFT ASK YOUR SERVER

BIBITE

CLASS BOTTLE

COCA COLA Mexico \$4

DIET COKE USA \$3

FENTIMANS ROSE LEMONADE UK \$4.50

FENTIMANS GINGER BEER UK \$4.50

ARANCIATA SAN PELLEGRINO Italy \$3.50

LIMONATA SAN PELLEGRINO Italy \$3.50

CHINOTTO SAN PELLEGRINO ITALY \$3.50

SPARKLING WATER SMERALDINA \$6

FRESH SQUEEZED ORANGE JUICE \$4/\$5

FRESH SQUEEZED LEMONADE \$4

UNSWEETENED ICED TEA \$3.50

DRAFT CAFFE

COLD BREW \$4

BLACK & TAN \$4.50

NITRO LATTE \$5

APERITIVO

SARAGHINA

BLOODY MARY \$10

MIMOSA \$9

ELECTRIC
SUNDAYS \$13

Nitro Latte Cold Brew,
Rowan's Creek, Allspice Dram
Creme De Cacao & Nutmeg

FALL SPRITZ \$12

Amaro Averna,
Prosecco, club soda,
Black Fig Bitters & orange

GIN&TONIC \$11

Greenall's London Dry Gin,
Tom's Elixir, Fever Tree Tonic
& Rosemary

AUTUMN

NEGRONI \$13

James Pepper 1776 Rye,
Gran Classico, Meletti 1870
Cynar, Allspice Dram
& Burnt Orange

LA MANDORLA \$12

Blackwell Reserve Rum,
Rowan's Creek Bourbon,
Housemade Orgeat
& Bunnahabhain Rinse

OLD CUBAN \$11

Angostura White Oak Rum,
Mint, cane sugar, lime,
Prosecco & Bitters

SEPTEMBER

IN MILANO \$12

Heaven Hill Bourbon,
Stumato Rabarbaro, Lime,
Cane Sugar & mint

MARGARITA

ITALIANO \$12

Rosemary infused Tequila,
Grapefruit, sugar,
Lime & salt rim

FRANCESCO \$12

Heaven Hill Bourbon,
Basil, Lime, Grapefruit
& Orange Liqueur

VINO ROSSO

GHEMME "CHIOSO DEI POMI" ROVELLOTTI Piemonte 2007.....	\$82
CHIANTI CLASSICO MONTESECONDO Toscana 2013.....	\$57
CHIANTI CLASSICO VILLA GEGGIANO Toscana 2011.....	\$60
CHIANTI CLASSICO "LE TRAME" PODERE LE BONCIE Toscana 2012.....	\$82
CHIANTI CLASSICO RISERVA CASTELL'IN VILLA Toscana 2008.....	\$95
BARBARESCO DE FORVILLE Piemonte 2011.....	\$68
BARBARESCO "CAVANNA" LUIGI GIORDANO Piemonte 2011.....	\$75
BARBARESCO "MONTESTEFANO" LUIGI GIORDANO Piemonte 2011.....	\$115
ROSSO DI MONTALCINO CAMPI DI FONTERENZA Toscana 2012.....	\$75
ROSSO DI MONTALCINO SESTI Toscana 2012.....	\$82

RED VINO

CABERNET
SAUVIGNON
Veneto, Italy

WHITE

CHARDONNAY
Veneto, Italy

DELLA CASA



CAFFÈ

ESPRESSO \$3

MACCHIATO \$3.25

CAPPUCCINO \$3.50

LATTE \$4

MAROCCHINO \$3

AMERICANO \$3

COFFEE \$2.50

FRENCH PRESS \$3.75/\$9/\$15

ARABO \$4/\$10/\$16

TEA \$3

- ☞ EARL GREY
- ☞ ENGLISH BREAKFAST
- ☞ CHINA OOLONG
- ☞ LAPSANG SOUCHONG
- ☞ CHAMOMILE
- ☞ LEMON & GINGER
- ☞ JASMINE GREEN
- ☞ GREEN
- ☞ PEPPERMINT

PIZZA

(12PM-11PM)

MARINARA \$13

San Marzano Tomatoes, Anchovies, Black Olives, Fresh Garlic, Oregano, Basil, extra virgin olive oil

MARGHERITA \$14

San Marzano Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil.

WINTER ORTOLANA \$18

Fresh Mozzarella, Sheeps Milk Ricotta, Seasonal Squash, Tuscan Kale, Carmalized Onions & Crispy Sage

NAPOLI \$16

San Marzano Tomatoes, Fresh Mozzarella, Anchovies, Oregano, black Olives, fresh Basil, Extra Virgin Olive Oil

CAPOCOLLO \$15

San Marzano Tomatoes, Fresh Mozzarella, Hof Coppa, Fresh Basil, Extra Virgin Olive Oil

COPPA & CARCIOFI \$17

Fresh Mozzarella, roasted spicy Artichokes, Hof Coppa, Fresh Basil, Extra Virgin Olive Oil

BUFALA \$17

San Marzano Tomatoes, fresh Buffalo Mozzarella, fresh Basil, Extra Virgin Olive Oil

PROSCIUTTO & FUNGHI \$17

San Marzano Tomatoes, Fresh Mozzarella, Parmacotto Ham, sautéed cremini mushrooms, Fresh Basil, Extra Virgin Olive Oil

SALSICCIA \$18

San Marzano Tomatoes, Fresh Mozzarella, homemade heritage pork sausage, Black Olives, Fresh Basil, Extra Virgin Olive Oil

FRIZZANTE

PROSECCO FROZZA COL DELL'ORSO Veneto.....	\$39
PROSECCO "GLERA" BISSON Veneto	\$45
PROSECCO DI VALDOBBIADENE COSTE PIANE DOCG Veneto	\$48
LAMBRUSCO "IL MIO" CAMILLO DONATI Emilia-Romagna.....	\$39
MOSCATO VITTORIO BERA Piemonte.....	\$42
SPUMANTE BRUT "SANSEVÉ SATÈN" MONTE ROSSA Lombardia.....	\$45
SPUMANTE DOSAGGIO ZERO EDI KANTE Friuli.....	\$79
BLANC DE MORGEX "METODO CLASSICO" ERMES PAVESE Valle D'Aosta.....	\$115
CHAMPAGNE BLANC DE BLANCS LARMANDIER-BERNIER Francia	\$125

BIANCO

LIGHT BODY

TREBBIANO "EST EST EST" TRAPPOLINI Lazio 2013.....	\$38
PINOT GRIGIO BRUNO VERDI Lombardia 2014.....	\$45
RIESLING "VIGNA COSTA" BRUNO VERDI Lombardia 2013.....	\$46
SAUVIGNON BLANC POJER E SANDRI Trentino 2014.....	\$48
PETITE ARVINE CHATEAU FEUILLET Valle D'Aosta 2012.....	\$60

MEDIUM BODY

TIMORASSO "SIVOY" CASCINA LA GHERSA Piemonte 2011.....	\$42
ARNEIS "SERRA LUPINI" ANGELO NEGRO Piemonte 2014	\$45
ERBALUCE DI CALUSO "LA TORRAZZA" FERRANDO Piemonte 2013	\$48
RESERVE DELLA CONTESSA MANINCOR Alto Adige 2013	\$47
CHENIN BLANC "CLOS DE LA BERGERIE" NICOLAS JOLY Loire Valley, Francia 2011	\$78
VERMENTINO TESTALONGA Liguria 2013	\$56
VERMENTINU "HAUT DE CARCO" ANTOINE ARENA Cor Sica 2013.....	\$82
PIGATO "CA DA RENA" PUNTA CRENA Liguria 2013	\$62
BLANC DE MORGEX ET DE LA SALLE ERMES PAVESE Valle D'Aosta 2014.....	\$68
ZIBIBBO "PIETRANERA" MARCO DE BARTOLI Sicilia 2013.....	\$72
"BIANCO BREG" GRAVNER Venezia-Giulia 2007.....	\$140

ROSÉ

ROSE MAS CARLOT L'IRRESISTABLE Rhone Valley 2015	\$36
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VINO ROSSO

LIGHT BODY/MEDIUM BODY

NEGROAMARO "ANNE" NATALINO DEL PRETE Puglia 2012.....	\$41
VALPOLICELLA CLASSICO "SASETI" MONTE DALL'ORA Veneto 2014.....	\$42
BARBERA D'ALBA SUPERIORE "REGIAVEJA" BOVIO Piemonte 2013.....	\$44
BARBERA D'ASTI SUPERIORE "LE MASCHE" LA MIRAJA Piemonte 2013.....	\$50
ROSSO MASIERI ANGIOLINO MAULE Veneto 2013.....	\$48
DOLCETTO DI DOGLIANI "VALDIBA" SAN FEREOLO Piemonte 2014.....	\$44
DOLCETTO D'ALBA "LA COSTA" BENEVELLI Piemonte 2014.....	\$48
DOLCETTO DI DOGLIANI SAN FEREOLO Piemonte 2008.....	\$68
CONTADINO FRANK CORNELISSEN Etna 2014	\$53
PINOT NOIR FRANCO NOUSSAN Valle D'Aosta 2014.....	\$54
TORRETTE SUPERIOR FRANCO NOUSSAN Valle D'Aosta 2013.....	\$58
FRAPPATO TAMÌ Sicilia 2014.....	\$45
NERO DI LUPO "TERRE SICILIANE" COS Sicilia 2014.....	\$59
SCIACCARELLU "ROUGE FRAIS IMPÉRIAL" ABBATUCCI Cor Sica 2014.....	\$60

FULL BODY

NERO D'AVOLA "NOTO" MARABINO Sicilia 2013.....	\$39
NERO D'AVOLA "SPACCAFORNO" RIOFAVARA Sicilia 2013.....	\$54
AGLIANICO "LA FOLE" CANTINA GIARDINO Campania 2010.....	\$55
FUMIN LES CRETES Valle D'Aosta 2008.....	\$59
NEBBIOLO "SASSELLA" ALISIO PIETRO NERA Lombardia 2009.....	\$48
NEBBIOLO "BRAMATERRA" TENUTE SELLA Piemonte 2010.....	\$57
NEBBIOLO LANGHE ROSSO ROAGNA Piemonte 2010.....	\$69

Vino rosso continued on next page