

# BREAKFAST

(8AM-12PM)

- ☞ DAILY SELECTION OF SARAGHINA BAKERY PASTRIES
- ☞ ORGANIC YOGURT, POACHED FRUIT & HOUSE MADE GRANOLA \$8
- ☞ FRESH SEASONAL FRUIT CUP \$5
- ☞ TOAST WITH HOUSEMADE JAM & BUTTER \$4
- ☞ BRAISED BLUEBERRY RICOTTA PANCAKES \$11

## BREAKFAST PANINI

- ☞ MARINATED ARTICHOKE, FONTINA, ARUGULA & LEMON DRESSING ON TOASTED BAGUETTE \$5/\$9
- ☞ SCRAMBLED EGGS W BACON AND FONTINA ON TOASTED BAGUETTE \$5/\$9
- ☞ SMOKED SALMON, CREAM CHEESE, ROASTED TOMATO AND ONION ON TOASTED BRIOCHE BUN \$9

## PLATES

- ☞ FRIED EGGS W/ BACON, HOME FRIES AND ROASTED TOMATOES \$11
- ☞ POACHED EGG ON CRUSHED AVOCADO TOAST WITH LIME & RADISHES \$9
- ☞ SCRAMBLED EGGS W SMOKED SALMON ON TOAST \$9
- ☞ SCRAMBLED EGGS W/ SQUASH, KALE, & FONTINA ON TOAST \$8
- ☞ SEASONAL FRITTATA W/ TOAST \$8

## TOPPINGS \$2

AVOCADO  
ROASTED TOMATOES  
MOZZARELLA, FONTINA OR GOAT CHEESE  
ORGANIC PORK BACON

## SIDES

EGG ANY STYLE \$3  
HOME FRIES \$4  
AVOCADO \$4  
HOUSEMADE HERITAGE PORK SAUSAGE \$5  
APPLEWOOD SMOKED BACON \$5

EGG WHITES and  
SEVEN GRAIN TOAST OPTIONAL  
All EGGS, Dairy and Meat Are Organic

# LUNCH

(12 PM - 4 PM)

## ANTIPASTI

**OLIVE \$6**  
Mixed Marinated Olives

**ZUPPA DEL GIORNO \$8**  
Soup of the Day

**FAVE E CICORIA \$9**  
Fava Bean Purée, Seasonal Chickory, Peperoncino & Parmigiano

**FRITTO MISTO \$13**  
Fried Calamari, Shrimp, & Seasonal Vegetables

## INSALATA

**FRANCESE \$12**  
Poached Eggs, Guanciale Bacon, Lettuce, Croutons & Dijon

**CUBANA \$11**  
Watercress, Avocado, Goat Cheese, Walnuts & Red wine Vin

**JAMAICANA \$12**  
Grilled Organic Chicken, Mango, Lettuce, Walnuts & Lemon Vin

**ROMANA \$10**  
Fennel, Arugula, Pears, Shaved Parmigiano & Lemon Vin

## PRIMI

**SPAGHETTI ALLA CHITARRA \$15**  
Housemade Spaghetti, Beefsteak Tomato Sauce & Parmigiano

**TAGLIATELLE AL RAGU \$16**  
Housemade Tagliatelle, Berkshire pork & beef Ragù

## PANINIS AND BURGERS FULL SANDWICH SERVED W/ SIDE SALAD

ALL BREAD FRESH BAKED FROM SARAGHINA BAKERY

**B.L.A.T. \$7/\$11**  
Organic Bacon, Lettuce, Avocado, Tomato & Shallot aioli

**VEGETERIANO \$7/\$11**  
Roasted Eggplant, Bell Peppers, Basil Pesto & Goat Cheese

**CAMPAGNOLO \$7/\$12**  
Organic Grilled Chicken, Avocado & Sun Dried Tomato Pesto

**HAYANA \$8/\$14**  
Pulled Berkshire Pork, Prosciutto Cotto, Dolomiten cheese, cherry tomatoes, olive tapenade & spicy pickle mayo

**SARAGHINA \$8/\$13**  
Pan Seared Organic Steak, Arugula & Mayo

**CATFISH PO-BOY \$13**  
Deep Fried cornflour crusted catfish filey, bibb lettuce, Roasted tomato, pickled shallots & spicy mayo

**LOBSTER ROLL \$17**  
Maine Lobster, Celery, scallion Mayo, brioche roll & Fries

**HOUSE BURGER \$15**  
Grilled Grass fed Beef with lettuce, preserved tomatoes, caramelized onions on Brioche Bun & Fries

BURGER ADDITIONS \$2 EACH MOZZARELLA, GORGONZOLA,

GOAT CHEESE, BACON, AVOCADO OR FRIED EGG

## 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

**GLASS 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 CAFFÈ

COLD BREW \$4

BLACK & TAN \$4.50

NITRO LATTE \$5

## CAFFÈ

ESPRESSO \$3

AMERICANO \$3.25

MACCHIATO \$3.25

CAPPUCCINO \$3.50

LATTE \$4

MAROCCHINO \$3.50

DRIP COFFEE \$2.50

FRENCH PRESS \$3.75

ARABO \$4

FRESHLY ROASTED  
LA COLOMBE AVAILABLE  
TO TAKE HOME

## TEA \$3

EARL GREY

ENGLISH BREAKFAST

GREEN

CHINA OOLONG

LAPSANG SOUCHONG

CHAMOMILE

LEMON-GINGER

JASMINE

PEPPERMINT

## APERITIVO

SARAGHINA  
BLOODY MARY \$10

MIMOSA \$9

**SPRITZ \$11**  
Mejetti 1870, Prosecco,  
Club Soda and Grapefruit

**GIN&TONIC \$11**  
Greenall's London Dry Gin,  
Tom's Tonic and Rosemary

**COLLINS WEEKLY \$11**  
Infused Spirit of the Week,  
Lemon, raw honey syrup  
and club soda

20 PERCENT GRATUITY  
WILL BE ADDED TO  
PARTIES OF 6 OR MORE

# VINO ROSSO

## FULL BODY CONTINUED

<b>GHEMME "CHIOSO DEI POMPI" ROVELLOTTI</b> Piemonte 2007 .....	\$82
<b>CHIANTI CLASSICO MONTESECONDO</b> Toscana 2013 .....	\$57
<b>CHIANTI CLASSICO VILLA GEGGIANO</b> Toscana 2011 .....	\$60
<b>CHIANTI CLASSICO "LE TRAME" PODERE LE BONCIE</b> Toscana 2012 .....	\$82
<b>CHIANTI CLASSICO RISERVA CASTELL'IN VILLA</b> Toscana 2008 .....	\$95
<b>BARBARESCO DE FORVILLE</b> Piemonte 2011 .....	\$68
<b>BARBARESCO "CAVANNA" LUIGI GIORDANO</b> Piemonte 2011 .....	\$75
<b>BARBARESCO "MONTESTEFANO" LUIGI GIORDANO</b> Piemonte 2011 .....	\$115
<b>ROSSO DI MONTALCINO CAMPI DI FONTERENZA</b> Toscana 2012 .....	\$75
<b>ROSSO DI MONTALCINO SESTI</b> Toscana 2012 .....	\$82
<b>PALISTORTI TENUTA DI VALGIANO</b> Toscana 2012 .....	\$57
<b>TENUTA DI VALGIANO</b> Toscana 2012 .....	\$95
<b>ROSSO SAVERIO "ISOLA DEL GIGLIO" ALTURA</b> Toscana 2010 .....	\$89
<b>TEROLDEGO "GRANATO" FORADORI</b> Trentino 2011 .....	\$98
<b>"LE PERGOLE TORTE" MONTEVERTINE</b> Toscana 2012 .....	\$215
<b>SAGRANTINO DI MONTEFALCO "VIGNETO PAGLIARO" PAOLO BEA</b> Umbria 2008 .....	\$148
<b>BAROLO MONPRIVATO GIUSEPPE MASCARELLO (1.5L)</b> Piemonte 2009 .....	\$247

## RED

**CABERNET SAUVIGNON**  
Veneto, Italy

## WHITE

**CHARDONNAY**  
Veneto, Italy

## VINO DELLA CASA



**GLASS** \$ 7



**HALF LITRE** \$ 19



**LITRE** \$ 29

# LUNCH

(12 PM - 4 PM)

## FOCACCIA

### SALE & ROSMARINO \$8

Sicilian sea salt, Rosemary & Rosemary-infused olive oil

## PIZZA

### MARINARA \$13

San Marzano Tomatoes, Anchovies, Black Olives, Fresh Garlic, Oregano & Basil

### MARGHERITA \$14

San Marzano Tomatoes, Fresh Mozzarella & Basil

### WINTER ORTOLANA \$18

Fresh Mozzarella, Sheeps Milk Ricotta, Seasonal Squash, Tuscan Kale, Caramelized Shallots & Crispy Sage

### NAPOLI \$16

San Marzano Tomatoes, Fresh Mozzarella, Anchovies, Garlic, black Olives, oregano & Basil

### CAPOCOLLO \$15

San Marzano Tomatoes, Fresh Mozzarella, Hof Coppa & Basil

### COPPA & CARCIOFI \$17

Fresh Mozzarella, Hof Coppa, roasted spicy Artichokes & Basil

### BUFALA \$17

San Marzano Tomatoes, fresh Buffalo Mozzarella & Basil

### PROSCIUTTO & FUNGHI \$17

San Marzano Tomatoes, Fresh Mozzarella, Parmacotto Ham, sauteed cremini Mushrooms & Basil

### SALSICCIA \$18

San Marzano Tomatoes, Fresh Mozzarella, Housemade Heritage pork sausage, Black Olives & Basil

# 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
<b>MEDIUM BODY</b>	
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 Corsica 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

# ROSE

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 2003.....	\$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 Corsica 2014.....	\$60
<b>FULL BODY</b>	
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