



BRUNCH

FARM EGGS

served with field greens, roasted potatoes and a selection of breads

Two Eggs cooked any style, sausage, chicken sausage, or bacon 12.
or 5oz Filet +10.

Three Egg Scramble pecorino, black pepper 12.

Florentine Benedict poached egg, spinach, bearnaise 14.

Mortadella Benedict poached egg, mortadella, bearnaise 14.

Omelet choice of three fillings: bacon, onions, cheddar cheese, goat cheese, mozzarella, tomato, mushrooms, spinach 14.
egg whites only +2.

INSALATA

Arugula wild arugula, pickled fennel, parmigiano, toasted hazelnuts 12.

Caesar red and green romaine, parmigiano, white anchovy, crouton 13.

add chicken +5. shrimp +7.

Italian Cobb greens, avocado, egg, tomatoes, chicken, crispy bacon, gorgonzola dressing 14.

SPECIALTIES

Almond Brioche French Toast cinnamon caramelized bananas, syrup 12.

Buttermilk Pancakes blueberries, syrup 12.

Smoked Salmon toasted bagel, tomato, red onion, cream cheese 18.

MLT Sandwich griddled mortadella, fried egg, provolone, country bread 16.

Lump Crab Frittata spinach, tomato, onion 15.

Amatriciana Al Forno sunny side up egg, spicy tomato sauce, pancetta 12.

Bucatini Carbonara pancetta, cracked pepper, pecorino, duck egg 14.

English Pea Ravioli oil cured tomatoes, garden peas, fiore sardo 14.

Chicken Panini chicken, avocado, lemon aioli 14.

Florentine Burger caramelized onions, arugula, cured tomato, gorgonzola 15.

BLT Burger smoked bacon, bibb lettuce, tomato, calabrian pepper aioli, havarti cheese 16.

PIZZA

Classic Margherita tomato, fresh mozzarella, basil 11.

Sausage housemade sausage, havarti cheese, cured tomato, pickled fennel 16.

Goat Cheese leeks, yellow onion, smoked bacon, roasted garlic 12.

Pepperoni "south side", tomato, mozzarella, parmigiano 14.

Mushroom cremini and oyster mushrooms, tallegio, radicchio 14.

SIDES

Ruby Red Grapefruit 5.

Breakfast Sausage 5.

Amy Lou's Chicken Gouda Sausage 5.

Applewood Smoked Bacon 5.

Roasted Potatoes, Parmigiano, Herbs 5.

Chef todd stein