

## SALUMI E FORMAGGI

CHEF'S SELECTION OF  
3 SALUMI & 3 FORMAGGI  
\$36

→ SALUMI ←  
3 for \$20

Prosciutto Di Parma  
Sopressata  
Speck  
Coppa

→ FORMAGGI ←  
3 for \$18 ~ 5 for \$26

Parmigiano Reggiano  
Taleggio  
Pecorino Toscano  
Caciotta al Tartufo  
Manchego

## BRUNCH

12pm - 4pm

**\$28** Includes 1.5 hours unlimited Brunch cocktails\* with any Brunch Entree  
pre-fixe \*Spiked Iced Tea, Bloody Mary, or Mimosa  
(For parties of 8 or more, ask for our Family style menu)

## EGGS & MORE

Mushroom Omelette	Three Eggs, Mushrooms & Parmigiano	13
Pancetta & Pecorino Omelette	Three Eggs, Pancetta, Pecorino	13
Zucchini Omelette	Three Eggs, Zucchini, Tomatoes, Mozzarella	13
Steak & Eggs	Two eggs any style with Grilled Hanger Steak (substitute egg whites \$2)	19
Eggs Benedict	Poached Eggs & Prosciutto over Focaccia with Hollandaise	15
Eggs in Purgatory	Baked in Spicy Tomato Sauce & Creamy Polenta	15
Bongiorno Pizza	Pancetta, Red onion Mozzarella & Sunny Side Eggs	18
French Toast	Fresh Strawberries & Cinnamon Whipped Cream	15
Avocado Toast	Poached Eggs, Smashed Avocado & Cherry Tomatoes	14



**Ainslie Burger** Prociutto, Gorgonzola Dulce on Brioche 16

## INSALATE

Kale Ceasar	11
<i>Multigrain Croutons &amp; Reggiano</i>	
Arugula	11
<i>Parmigiano, Apples, Olive Oil &amp; Lemon</i>	
add avocado (\$3) grilled chicken (\$5)	
burrata (\$5) salmon (\$12)	

## SMALL PLATES

Burrata	12
<i>Red &amp; Yellow Cherry Tomatoes &amp; wood fired Flatbread</i>	
Arancini	9
<i>Fried Fontina Risotto Balls</i>	
Meatballs Pomodoro	9
<i>San Marzano Tomatoes &amp; Parmigiano</i>	
Wood Fired Rosemary Wings	11
<i>Gorgonzola Dulce</i>	
Salt & Pepper Ribs	11

## PIZZA

Margherita	Tomatoes, Fresh Mozzarella & Basil	16
Rucola	Tomatoes, Arugula, Cherry Tomatoes, Lemon	15
Saltimbocca	Prociutto, Red Onion, Mozzarella, Sunny Side Eggs	16
Boscaiola	Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil	16
add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)		

## PASTA

Spaghetti Pomodoro	Tomatoes, Basil, Olive Oil & Parmigiano Reggiano	15
Orecchiette	Sweet pork fennel sausage, Broccoli Rabe, Pesto	16
Penne Alla Vodka	Tomato Cream Sauce	15
Cacio e Pepe	Cracked Black Pepper, Pecorino Romano	16

Gluten-free Pasta (\$2)

## MARKET SIDES

2 for \$12

Truffle Fries	6	Oven Roasted Cauliflower	7
Broccoli Rabe w/ Garlic & Olive Oil	7	Wood Fired Beets	7
Sauteed Spinach	7		