

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

11am - 4pm

\$28 Includes 1.5 hours unlimited Brunch cocktails* with any Brunch Entree
pre-fixe *Spiked Iced Tea, Bloody Mary, or Mimosa
**Please note additional pricing on select menu items
(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	19 (+5)**
	(substitute egg whites \$2)	
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(+4)**
French Toast	Fresh Strawberries & Cinnamon Whipped Cream	15
Avocado Toast	Poached Eggs, Smashed Avocado & Cherry Tomatoes	14
Pancakes	Chocolate Chip Gelato	16



Ainslie Burger Prociutto, Gorgonzola Dulce on Brioche 16 (+4)**

◆ INSALATE ◆

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

SMALL PLATES

Burrata	12
<i>Red & Yellow Cherry Tomatoes & wood fired Flatbread</i>	
Arancini	10
<i>Fried Fontina Risotto Balls</i>	
Meatballs Pomodoro	10
<i>San Marzano Tomatoes & Parmigiano</i>	
Wood Fired Rosemary Wings	11
<i>Gorgonzola Dulce</i>	
Salt & Pepper Ribs	11

PIZZA

Margherita	Tomatoes, Fresh Mozzarella & Basil	15
Rucola	Tomatoes, Arugula, Cherry Tomatoes, Lemon	15
Saltimbocca	Fresh Mozzarella, Prosciutto di parma, Sage & White Wine	16
Boscaiola	Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil	16
<i>add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)</i>		

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 \$13 ~ 4 for \$25

Truffle Fries	7	Oven Roasted Cauliflower	7
Broccoli Rabe w/ Garlic & Olive Oil	7	Wood Fired Beets	7
Sauteed Spinach	7	Bacon	8