

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	14
Pancetta & Pecorino Omelette	Three Eggs, Pancetta, Pecorino	14
Zucchini Omelette	Three Eggs, Zucchini, Tomatoes, Mozzarella	14
Steak & Eggs	Two eggs any style with Grilled Hanger Steak	21 (+6)** (substitute egg whites \$2)
Eggs Benedict	Poached Eggs & Prosciutto over Focaccia with Hollandaise	17 (+2)**
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	16 (+1)**
Parma Panini	Prosciutto, Fresh Mozzarella, Arugula, Tomato, Basil	15
Pancakes	Chocolate Chip Gelato	16

◆ INSALATE ◆

Kale Ceasar	11
<i>Multigrain Croutons & Reggiano</i>	
Arugula	11
<i>Parmigiano, Apples, Olive Oil & Lemon</i>	
Italian Cobb Salad	16
<i>Chicken, Gorgonzola, Tomato, Avocado, Bacon, Egg & Creamy Italian Dressing</i>	
add avocado (\$3) grilled chicken (\$6)	
burrata (\$5) salmon (\$13)	



Ainslie Burger Prociutto, Gorgonzola Dulce on Brioche 17 (+4)**

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
add spicy salame or prosciutto (\$4) arugula (\$1) sub vegan cheese (\$2)		

SMALL PLATES

Burrata	13
<i>Red & Yellow Cherry Tomatoes & wood fired Flatbread</i>	
Arancini	11
<i>Fried Fontina Risotto Balls</i>	
Meatballs Pomodoro	12
<i>San Marzano Tomatoes & Parmigiano</i>	
Wood Fired Rosemary Wings	14
<i>Gorgonzola Dulce (8PC)</i>	
Salt & Pepper Ribs	13

PASTA

Spaghetti Pomodoro	Tomatoes, Basil, Olive Oil & Parmigiano Reggiano	15
Orecchiette	Sweet pork fennel sausage, Broccoli Rabe, Pesto	18
Penne Alla Vodka	Tomato Cream Sauce	16
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